



PETROLO

Perched among the hillsides of Bocine in the Val d'Arno di Sopra appellation, the Petrolo Villa (pictured) was established in the early 1700s.



Torrione 2021

Val d'Arno di Sopra, Tuscany, Italy

ESTATE

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located. In the last fifteen years, Petrolo has established itself as one of Tuscany's, and Italy's, great wineries and is renowned above all for producing wines with a distinct regional identity.

WINE

Torrione marks the beginning of Petrolo's quality revolution. It is considered to be the true identity of Petrolo, made with a blend of grapes from all of the estate's vineyards. With a blend of Sangiovese, Merlot, and Cabernet Sauvignon, Torrione is also in keeping with Tuscan tradition of adding Bordeaux varieties to Sangiovese and instilling a sense of place in the French varieties, lending them a distinctly Tuscan character.

VINEYARD

Soils: Mostly loam soil, with variable rocky stratifications of schist, marl and sandstone

Farming: EU Organic Certification since 2016. Natural/sustainable farming since 2004. Dry farming, no tillage, total grassing with mulch management, no use of synthetic pesticides or fertilizers.

WINEMAKING

Harvest: Manual harvest in crates. Grape selection & sorting table.

Variety: 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

Fermentation: Natural vinification with native yeasts in concrete vats. Soft and frequent manual pumping over. Skin maceration for 18 days.

Ageing: Spontaneous malolactic fermentation in oak barrels. Maturation for 15 months, partly in 40hl French barriques and partly in concrete vats.

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"Inviting aromas of dark and blue fruits together with subtle notes of chocolate and spices with hints of blue flowers and crushed stones. Medium- to full-bodied, complex and structured, but ethereal and weightless at the same time. That's where generosity meets delicacy. It's fluid, dynamic and so drinkable now, yet better to give it a couple of years in the bottle." - J.S., 7/23