



PETROLO TORRIONE 2020



A very dear wine to Petrolo, wanted by Lucia Bazzocchi Sanjust in **1988** and made at the time with the help of former wine consultant Giulio Gambelli. Torrone marks the beginning of the **winery's new approach** to winemaking aiming to produce wines of the highest quality.

Torrione is a photograph of Petrolo, a blend of the **grapes from all the vineyards** of Petrolo: not only Sangiovese from Bòggina but also from other historical vineyards of the winery including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the **secular Tuscan tradition** of adding French varieties to Sangiovese which do not alter the character of our wines since it is the territory that prevails over the different varieties.

Denomination:	IGT TOSCANA ROSSO
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest	from early September to early October.
Production:	About 35000 bottles
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation in concrete tanks, French oak 40HL barrels, tonneaux and barriques.
Parameters	Alc: 13.72 %; Tot Acid: 5.34 g/l; Vol Acid: 0.73 pH: 3.57

JAMES SUCKLING



"A very fine Torrone with cedar, berry and cherry character. Hints of nutmeg, too. Medium body. Creamy tannins. Beautiful. Drink or hold." – James Suckling, JAMESUCKLING.COM

June 2022

ROBERT PARKER – WINE ADVOCATE



"Luca Sanjust's Petrolo 2020 Torrone comes from a cool vineyard site surrounded by thick green forests. Made primarily with Sangiovese (and smaller parts Cabernet Sauvignon and Merlot), the wine delivers beautiful fruit freshness with forest berry, cherry, blue flower and grilled herb. Production was down to about 35,000 bottles in this vintage (from about 60,000) because some of the Sangiovese was used in the Bòggina C single-vineyard wine instead. This is a highly accessible and enjoyable organic wine with a linear approach and a pretty dusty note on the tannins." – Monica Larner, *WINE ADVOCATE*
30th June 2022



PETROLO TORRIONE 2019



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Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
Production:	about 45000 bottles
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation in concrete tanks, French oak 40HI barrels, tonneaux and barriques.
Parameters:	Alc: 13.71 % Tot Acid: 5.26 g/l Vol Acid: 0.72 pH: 3.59

JAMES SUCKLING



"Very perfumed with sweet-berry and fresh-flower aromas that already show brightness and beauty. Perfumed. Full-bodied with very well-integrated tannins and pure, vivid fruit at the finish. This is all in finesse and depth. Drinkable now, but better in a couple of years. -James Suckling, JAMESSUCKLING.COM

5 Aug 2021

ROBERT PARKER – THE WINE ADVOCATE



"The Petrolo 2019 Torrone is Sangiovese with smaller parts Cabernet Sauvignon and Merlot. This is a terrific wine with an exciting delivery of fresh and bold fruit that recalls pressed cherry and wild plum. One of the main features of the 2019 vintage is that standout concentration. The wine delivers good texture and richness, yet the intensity is well played and contained. A lingering note of sweetness that I also notice on Petrolo's other 2019 releases is present here." – Monica Larner, THE WINE ADVOCATE

31 Mar 2022



PETROLO TORRIONE 2018



TORRIONE TURNS THIRTY! (1988-2018)

The 2018 vintage receives on its label a special loving heart, not only to celebrate this special occasion but also because 2018 is one of the nicest and endearing versions ever made. The new graphic was made with the contribution of Sabina Mirri, internationally acclaimed artist.

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Torrione is a photograph of Petrolo, a blend of the grapes of all the vineyards of Petrolo: not only Sangiovese from Bòggina but also from other "historical" vineyards of Petrolo, including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

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Denomination:	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
Certification:	Organic Wine
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	46.500 bottles – 1000 magnum – 100 jéroboams – 30 Mathusalem – 1 Melchizédec
Vinification:	Manual harvest in crates. Grape selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation in concrete tanks, French oak 40HL barrels, tonneaux and barriques for 15/18 months.
Parameters:	Alc: 14% Tot Acid: 5.40g/l Vol Acid: 0.86 pH: 3.63



"A red with plenty of blackberry, blackolive, floral and oyster-shell character. It's full-bodied, yet layered, extremely polished and beautiful. A dusty texture. Hazelnut and walnut undertones. From organically grown grapes. A little more merlot and cabernet sauvignon in the blend. Gorgeous now, but better after 2021 and onwards". - James Suckling, JAMESSUCKLING.COM



"This is such a fun edition of this wine with a fluttering heart sketched onto the front label. I imagine that the heart could be dedicated to proprietor Luca Sanjust's rambunctious mother who recently passed away. Made with organic fruit, the Petrolo 2018 Val d'Arno di Sopra Torrione is a blend of Sangiovese, Cabernet Sauvignon and Merlot. The wine opens to a dark and rich appearance with punchy aromas of tart cherry and wild berry. Warm aromas of tobacco, spice and cedar wood appear gradually as the wine opens in the glass. An ample 50,000 bottles and 1,500 magnums were produced". - Monica Larner, ROBERT PARKER WINE ADVOCATE



"Petrolo's 2018 Torrione is fabulous. Deep, inky and generous, the 2018 packs a serious punch. Ripe dark red fruit, chocolate, spice, leather and tobacco are all kicked up a few notches, with sweet foral top notes that add aromatic lift. The 2018 is an especially boisterous Torrione, with all the elements in the right place. In a word: delicious". - Antonio Galloni, VINOUS



PETROLO



TORRIONE 2017



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Torrione is the true identity of Petrolino, blending the grapes of **all the vineyards of Petrolino**: not only Sangiovese from Bòggina but also other “historical” vineyards of Sangiovese, Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso. This wine keeps an eye to the secular **Tuscan tradition** of adding French varietals to Sangiovese.

Denomination:	IGT Toscana Rosso
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	25.000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Natural vinification with native yeasts. Vinification in concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
Parameters:	Alc: 14% Tot Acid: 5.22 g/l Vol Acid: 0.62 pH: 3,61



*This vintage is an IGT Toscana wine instead of a Val d'Arno di Sopra appellation expression. The 2017 Torrione is mostly Sangiovese with some Cabernet Sauvignon and Merlot blended within. This is a full and complete wine that embraces all the heat and dryness of the vintage, and it incorporates those well, without appearing too heavy or rich. You feel the 2017 vintage heat in terms of the plumpness and darkness of the fruit, but the results are never overdone. It offers beautiful density and succulence. – **Monica Larner, WINE ADVOCATE***



PETROLO



TORRIONE 2016

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This wine keeps an eye to the secular **Tuscan tradition** of adding French varietals to Sangiovese.

Denomination: DOC Val d'Arno di Sopra - Estate produced and bottled

Certification: Organic Wine

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

First Vintage: 1988

Production: 50000 bottles

Aging: In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.

Parameters: Alc: 13,5% Tot Acid: 5.45 g/l Vol Acid: 0.76 pH: 3,55

JAMES SUCKLING.COM



"Aromas of dried flowers, dried berries, cherries and hints of stones. Full-bodied, very firm and silky. An intense underlying energy of acidity and a lovely finish. 75% sangiovese, 20% merlot and 5% cabernet sauvignon. One of the best ever?" Drink in 2020 J. Suckling.



PETROLO

TORRIONE 2015



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This wine keeps an eye to the secular Tuscan tradition of adding French varietals to Sangiovese.

Denomination:	DOC Val d'Arno di Sopra Pietraviva Rosso - Estate produced and bottled
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	45000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Natural vinification with native yeasts. Vinification in concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
Parameters:	Alc: 13% Tot Acid: 5,39 g/l Vol Acid: 0,69 pH: 3,68

JAMES SUCKLING.COM



“Lovely aromas of sweet fruit, flowers such as violets and black olives. Sandalwood undertones. Full body and extremely fine tannins. Persistent and sexy. Shows such intensity and finesse. Drink in 2019” J. Suckling