



PETROLO

Torrione 2016

Val d'Arno di Sopra DOC

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 the 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

Altitude: 820 ft - 1640 ft above sea level

Soil: 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.

Grape Varieties: 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

WINEMAKING

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

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

VINTAGE

2016 was very similar to 2015, another extremely favorable year for winegrowing. In line with typical Tuscan weather, winter was cold enough with abundant rain showers, followed by a regular spring, while summer on average was warmer than usual but not extreme, allowing the soil to keep its moisture. These conditions sustained healthy and balanced growth and extremely good grape ripening. Harvest started with Merlot during the first week of September, followed by Sangiovese during the second week of September over a period of approximately 14 days. Harvest ended in early October with Cabernet Sauvignon from Petrolo's highest altitude vineyard, Campo Lusso.



WINE & SPIRITS MAGAZINE

"Torrione is a blend of grapes from all of Petrolo's vineyards. It leads with sangiovese's lively red berry flavors and raspy tannins, rounded out by plump merlot and some earthy bass notes from cabernet sauvignon. The varieties mingle harmoniously, enlivened by spice notes that draw out the finish."