



# PETROLO BÒGGINA C 2020

(Classic)



*From the 2019 vintage, the DOC Val d'Arno di Sopra Sangiovese Vigna Bòggina C Organic becomes "Riserva", it evolves changes its "skin" and is "reborn" with a new label derived from a painting by the artist Sabina Mirri who made it specifically.*

Bòggina was born from a dream, the dream of Eng. Gastone Bazzocchi, grandfather of the current owners and founder of Petrolo in 1947, when he **planted** this Sangiovese vineyard **between 1951 and 1952**.

Bòggina C is a wine turned towards the past (the secular Tuscan tradition in its most beautiful areas vocated to our Sangiovese...) but at the same time a wine pushed inexorably toward the future... because of the painstaking care we now put, unlike the past, in the slightest details of all processes, in the cellar and in the vineyards.

Bòggina C Riserva is th **"Grand-Cru"** of **Sangiovese** and it is undoubtedly the **best vineyard of Sangiovese of Petrolo**, both for the extremely favourable pedoclimatic conditions and for its intrinsic beauty.

<b>Denomination:</b>	DOC VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BÒGGINA RISERVA – Estate produced and bottled
<b>Certification:</b>	Organic Wine
<b>Grapes:</b>	100% Sangiovese
<b>Harvest</b>	2 <sup>nd</sup> half of September
<b>First Vintage:</b>	2006
<b>Production:</b>	About 6800 bottles
<b>Vinification:</b>	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping overs.
<b>Aging:</b>	Spontaneous malo-lactic fermentation in wood. For about 16 months in rigorously selected French oak 22 HI barrels and 7 HI tonneaux.
<b>Parameters:</b>	Alc: 13.85 %vol; Tot Acid: 5.65 g/l; pH: 3.60

## JAMES SUCKLING



*"This is so perfumed and beautiful, with brightness and aromatic complexity. Medium-bodied with ultra-fine tannins and a long, persistent finish. Tangy and vivid. Orange-peel undertones. From organically grown grapes. Drink or hold."* - James Suckling, [JAMESUCKLING.COM](http://JAMESUCKLING.COM)

June 2022

## ROBERT PARKER – WINE ADVOCATE



*"Showing extra richness and concentration, the organic Petrolo 2020 Val d'Arno di Sopra Bòggina C is a single-vineyard expression of Sangiovese. Ripe fruit flavors and black cherry cede to delicate aromas of cola, blue flower and crushed stone. The tannins are delicate and carefully woven into the wine's softly velvety and generous textural fiber."* – Monica Larner, [WINE ADVOCATE](http://WINE ADVOCATE)

30<sup>th</sup> June 2022

## ANTONIO GALLONI- VINOUS



*"The 2020 Sangiovese Riserva Vigna Boggina is another stellar wine in this range from Luca Sanjust. Deep, rich and explosive, the 2020 possesses remarkable intensity from start to finish. It is more a wine of place than a truly varietal Sangiovese, but does that matter? The Riserva spends 16-18 months in wood, mostly cask with some medium-sized barrels as well."* – Antonio Galloni, [VINOUS](http://VINOUS)

August 2023