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2016 Petrolo Bòggina B

This wine is a passion project for vintner Luca Sanjust. The 2016 Bòggina B is a pure expressions of Trebbiano Toscano that opens to creamy, almost nutty intensity and deep aromas of honey, dried apricot, baked bread and toasted pine nut. With inspiration from Burgundy, the wine is aged sur lies for 20 months in French barrique and tonneaux. Trebbiano is not an openly fragrant grape, but this organic and biodynamic expression shows remarkable intensity, especially in terms of mouthfeel and texture. This clone of Trebbiano traces its roots back to the 1200s, making its recorded history older than that of Sangiovese. The wine opens to a bright, golden color with honey-like richness and softness. The stone element is strong in the soils, and you taste some dusty minerality as a result. For now, only 1,000 bottles are made, but the goal is to increase production to 10,000 because another 1.5 hectares of vines were recently planted. The wine will also soon become part of the Val d'Arno appellation. This hearty white wine should hold steady for ten years or more.

- Monica Larner (May, 2019)

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94+

2016 Petrolo Val d'Arno di Sopra Bòggina C

The 2016 Val d'Arno di Sopra Bòggina C is a pure expression of Sangiovese from vines planted in 1952. Give the wine a little time to open in the glass; once it does, it offers a beautiful display of forest fruit, spice, leather and earthy tones. Unlike the Bòggina A that is aged in amphorae, the Bòggina C is fermented in concrete vats using ambient yeasts. It sees extended maceration times and is aged in French 40-hectoliter casks and tonneaux. Some 11,000 bottles were made. This single-vineyard expression of Sangiovese reveals impeccable balance and elegance.

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2016 Petrolo Val d'Arno di Sopra Bòggina A

Aged in amphorae, the 2016 Val d'Arno di Sopra Bòggina A is a pure expression of Sangiovese. The wine is beautifully ethereal, delicate and fragile, showing focused purity and intensity at the same time. In a nutshell, this wine embraces all the best characteristic of this iconic vintage, especially in terms of the crystalline authenticity of its varietal aromas. Luca Sanjust experimented with Spanish clay vessels and then went back to Tuscan terracotta amphorae made with clay from Impruneta (not far from Florence). This wine is light and luminous with mid-weight texture but a very long and silky finish. It is a true beauty.

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2016 Petrolo Val d'Arno di Sopra Torrione

The 2016 Val d'Arno di Sopra Torrione is mostly Sangiovese with smaller parts Cabernet Sauvignon and Merlot. The bouquet opens to ripe cherry and dried raspberry with moist earth, exotic spice and chewing tobacco. The wine is plush and rich with a hint of that tangy Sangiovese acidity on the close. This wine was first produced in 1988, and some 50,000 bottles are made today.

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2016 Petrolo Campo Lusso

The full-bodied 2016 Campo Lusso is absolutely gorgeous. This is a dark and generous expression of Cabernet Sauvignon that is grounded and centered, but so intense all the while. The bouquet is layered and rich with dark fruit, spice, leather, tar and chocolate. Campo Lusso is a beautiful expression of this French grape from Tuscany. The tannins are velvety and impeccably integrated. First produced in 2004, this wine sees fruit sourced from an isolated vineyard spot located just under the Galatrona tower (at 500 meters above sea level). Farmers referred to this site as the "campo lusso," or luxury site, because of the ideal soil composition of rocky limestone. This vintage takes this beautiful wine a giant step forward in terms of general quality and elegance, and this is due in part to the advancing age of the vines.

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2016 Petrolo Galatrona

This is the flagship wine from Luca Sanjust's Petrolo estate located not too far from Arezzo in the Valdarno area of eastern Tuscany. The 2016 Galatrona is indeed a masterpiece to behold. This wine offers thick layering and deep intensity with aromas that offer an incredible range, starting off with luscious dark chocolate on one side and ending with fragrant white truffle on the far end of its long aromatic trajectory. You get plummy fruit, spice, sweet tobacco and tilled earth packed tight in between. This full-bodied Merlot is softly textured and succulent with long-lasting flavor intensity on the close. Petrolo's Merlot is planted in a ten-hectare parcel distinguished by thick clay soils. I have been watching Galatrona's evolution for years and have tasted the wine on occasion in various vertical tastings. This is my favorite vintage made thus far.

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