



PETROLO



## GALATRONA 2021



Galatrona is the “**Gran-Cru**” of Merlot of Petrolo, only made with the grapes from the vineyard of the same name planted between the end of the 80’s and half of the 90’s with low vigor bordeaux clones. The peculiar soil, rich in clay in combination with schist, marl and sandstones, allows the concentration of all the noble components of the grapes, fundamental for the great structure, elegance, balance and persistence wanted for this wine.

<b>Denomination:</b>	DOC VAL D’ARNO DI SOPRA MERLOT VIGNA GALATRONA – Estate produced and bottled
<b>Certification:</b>	Organic Wine
<b>Grapes:</b>	100% Merlot
<b>First Vintage:</b>	1994
<b>Harvest:</b>	1 <sup>st</sup> half of September
<b>Yield:</b>	About 700g per plant per plant. 3-4 tons/ha
<b>Vinification:</b>	Manual harvest in crates. Grapes selection with sorting table. Spontaneous fermentation with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
<b>Aging:</b>	Spontaneous malo-lactic fermentation in wood. Maturation for about 18 months in rigorously selected French oak tonneaux and barriques, new for about a third. Constant batonnage of the fine lees for the first few months.
<b>Parameters:</b>	Alc: 14.00 %vol; Tot Acid: 5.89 g/l; Vol Acid: 0.69 g/l; pH: 3.56

### LE GUIDE DE L'ESPRESSO

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*“L’apoteosi del lavoro profetico svolto da Luca Sanjust a Petrolo è questo Galatrona, ad ogni uscita sempre più emozionante: Merlot in purezza, naso di ribes rosso, con finale di scorza di sanguinella e alloro, bocca croccante-salastra, con ritorno agrumato e finale persistente, mentolato.”*

*Luca Gardini - Giugno 2023*

*“The apotheosis of the prophetic work done by Luca Sanjust at Petrolo is this Galatrona, more and more exciting with each release: pure Merlot, red currant nose, with a finish of blood orange zest and bay leaf, crisp-salty mouthfeel, with citrus return and lingering, mentholated finish.”*

*Luca Gardini - June 2023*