



PETROLO

GALATRONA 2023



Galatrona is the “Grand-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.

Denomination:	DOC VAL D’ARNO DI SOPRA MERLOT VIGNA GALATRONA – Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Merlot
First Vintage:	1994
Harvest:	1 st half of September
Yield:	About 700g per plant per plant. 3-4 tons/ha
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Spontaneous fermentation with native yeasts in glazed concrete vats. Soft and frequent manual pumping overs.
Aging:	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.
Parameters:	Alc: 14 %vol; Tot Acid: 5,64 g/l; pH: 3,68