



PETROGNANO

ORIGIN & VITICULTURAL MATERIAL

The ORCI project expresses the identity of its terroir at its purest, through carefully selected grape varieties and a distinctive winemaking approach inspired by ancient vinification traditions. It embodies a deep connection with Montelupo Fiorentino, home to the estate and renowned as Tuscany's historic centre of ceramics, where the small terracotta vessels known as orci have been traditionally crafted for centuries.

Petrognano's clay-rich soils produce grapes with a naturally high concentration of polyphenols. The use of locally crafted terracotta, deeply rooted in the area's heritage, promotes the refinement of tannins while enhancing varietal expression, imparting a distinctive character to each wine.

The grapes are hand-harvested with meticulous attention to both fruit health and optimal ripeness, and are sourced exclusively from the estate's historic vineyards, over 50 years of age. The terracotta vessels are filled with whole berries and placed in the coolest area of the cellar, where the must remains in contact with the skins throughout fermentation and maceration for approximately three months.

Racking from the orci is carried out entirely by hand and timed according to regular tastings to achieve the best possible balance after this extended extraction period. The wine is then transferred into larger terracotta amphorae, known as Pallò, with capacities ranging from 400 to 600 litres. These vessels are handcrafted by Carbone in Impruneta, another Tuscan town internationally renowned for the production of high-quality terracotta. This maintains the project's strong connection with Tuscany, while allowing the wine to mature in terracotta for between eight and ten months, followed by a further period of bottle ageing before release.

The ORCI project is produced in very limited quantities, with annual production ranging from approximately 1,000 to 1,300 bottles of each wine, depending on the vintage.

L'ORCIO

An orcio is a traditional 200-litre terracotta vessel, historically used for the storage and transport of food and liquids, and intrinsically linked to the history of winemaking. The production of orci in this area of Tuscany dates back to the 14th century, and Fattoria di Petrognano has chosen to celebrate this heritage through a dedicated range of wines.

The name ORCI, which identifies two of the estate's flagship wines, is a registered trademark reserved exclusively for Fattoria di Petrognano.

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ORCI TREBBIANO

TOSCANA IGT 2023

Trebbiano Toscano grapes undergo extended skin maceration, giving rise to a wine of remarkable vitality, depth and ageing potential. Only the finest bunches are selected from the estate's historic vineyard, where the vines are over 50 years old.



THE ORIGIN

Appellation: Toscana IGT

Vineyard Location: The estate's oldest Trebbiano vineyard, located in the municipality of Montelupo Fiorentino.

Grape Variety: 100% Trebbiano Toscano

Viticulture: Organically farmed, with parcel-by-parcel vineyard management following the Animavitis programme.

Grapes harvested by hand.

Soil Type: Medium-textured clay soil.

Aspect: South, South-West.



VINIFICATION & MATURATION

Whole-berry fermentation and maceration in 200-litre terracotta orci for approximately three months. The wine is manually racked and matured in larger terracotta amphorae, known as Pallò (400 to 600 litres), for 8 to 10 months, followed by bottle ageing.



FOOD PAIRING

Truffle eggs, Asian cuisine, foie gras, mushroom-based starters and main courses, caponata, spiced vegetable soup, seasoned white meats, grilled fish, and semi-mature



TASTING NOTES

Bright golden yellow in colour. The nose reveals aromas of apricot, ripe peach, Mediterranean herbs, and sweet spices such as saffron and turmeric. The palate is textured, intense and enveloping, with a savoury, citrus-driven finish. Youthful yet remarkably expressive, it displays an intriguing vitality that reveals the deepest and most ancestral character of the variety.



SERVING TEMPERATURE & CELLARING POTENTIAL

Recommended serving temperature: 14°C (57°F).

Under optimal cellaring conditions, the wine is expected to evolve gracefully for up to 10 years.