



FATTORIA DI PETROGNANO

THE ORCI PROJECT

*THE WINE DEDICATED TO THE ANCIENT
MONTELUPO FIORENTINO TRADITION: TERRACOTTA*

The Orci project expresses the true essence of the region's history through the varietals selected and the original winemaking method inspired by ancient production techniques. It is closely bound to Montelupo Fiorentino, the city where the company is based, and known for its ceramics, where small terracotta containers known as "orci" in Italian are produced.

The soil of Petrognano has a high concentration of clay, which yields grapes that have a high polyphenol concentration. The use of terracotta historically produced in the region helps to refine tannins and intensify the authenticity of the varietal, providing a unique personality to each wine. The grapes are carefully harvested by hand to ensure the health and maturity of each bunch. The orci are filled with whole grapes and they are placed in a cool area of the cellar where the must and skins are left to macerate and ferment for around 3 months. The wine is drawn from the orci by hand and sampled to determine the best balance, in light of the long extraction process. The required ageing time is determined before bottling based on the year. **The Orci project** has a limited production ranging from 1,000 to 1,300 bottles for each wine depending on the year.



THE "ORCI"

"Orci" are terracotta amphoras historically used to store and transport food and liquids, and they are intricately connected to the history of wine.

In Tuscany, the production of these amphoras dates back to 1300, and Fattoria di Petrognano decided to celebrate this tradition with a dedicated line of wines.



2019 CONFIRMS THE GOOD PROSPECTS OF THE PROJECT, WHICH BEGAN IN 2015:

ORCI TREBBIANO DOCG 2019



TASTING NOTES

Bright golden yellow in colour. Aroma of apricots, ripe peach and medicinal herbs. It is bold and solid on the palette due to its freshness and volume. Slightly savoury aftertaste with notes of citrus. Youthful and refreshing with an intriguing vitality that will be at its best in a few years.



PAIRINGS

Asian cuisine, fish, white meat, fish soups, semi-hard cheeses, main courses with mushrooms.



BOTTLES PRODUCED

1,228 bottles



SERVING TEMPERATURE AND LIFE SPAN:

Recommended serving temperature of 14 °C.
If stored under ideal conditions, it will reach peak maturity in 10 years.



ORCI SANGIOVESE DOCG 2019



TASTING NOTES

The wine presents a ruby red colour. The wine's freshness can be perceived from its initial scent: very intense and open with notes of cherry, liquorice and sea air. On the palette it presents with a fruit-heavy flavour, a good tannin texture and a long aftertaste with a hint of balsamic. It is the most dense wine in the collection, but does not lose the refinement of the varietal. It should continue to age in the bottle, even if it is already pleasant and balanced.



PAIRINGS

Cured meats, red meat, game, aged cheeses, flavoursome and spiced dishes.



BOTTLES PRODUCED

1,333 bottles



SERVING TEMPERATURE AND LIFE SPAN:

Recommended serving temperature of 18 °C.
If stored under ideal conditions, it will reach peak maturity in 20 years.



*WE'VE KEPT PROOF FROM THE FIRST HARVESTS,
WHICH CONFIRM THE LONGEVITY AND CONTINUOUS
EVOLUTION OF THESE WINES ONCE IN THE BOTTLE.*



THE STAGES OF THE ORCI PROJECT

TREBBIANO

2015 — *PROJECT START*

AN EVOLVING WINE — 2016

The wine has a golden yellow colour and continues to evolve, with an interesting richness of descriptors: dried apricot, medicinal herbs, acacia honey, dried flowers, loquat and almonds. On the palette, it is expansive and thick, with an inherent freshness that makes it balanced and harmonious.

This year marked the beginning of the project. The wine has a golden yellow colour with flashes of amber. Complex and more plant-like aromas, like green tea, oregano and hay, which evolve into pleasing notes of honey and carob. It is dry on the palette, with an aftertaste of medicinal herbs

2017 — *AN ORANGE WINE*

Its amber yellow colour reflects the vintage's concentration. It is the most orange-like wine of the collection, with notes of balsamic, resin and glacé fruit. On the palette, it is bold and has a good level of tannins, with a unique aftertaste of quince.

SANGIOVESE

A DENSE, DYNAMIC WINE — 2017

The profile of this purplish red wine brings a burst of sunlight. It has an intense warm scent, with florals, red fruits, and liquorice, as well as eucalyptus in the background. It is powerful on the palette, with perceptible yet mature tannins; it has body and a spiced finish.

2018 — *A FRESH, DELICATE STYLE*

Its olfactory perception is elegant and intense, almost ethereal. Notes of dried roses, red currants, liquorice, earth and leather. Less intense in colour and tannin level compared to the 2017, with a fresh, delicate style and good aromatics on the palette.

