



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 varieties 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 range 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.



ORCI *TREBBIANO IGT 2023*



TASTING NOTES

Bright golden yellow in colour. Aroma of apricots, ripe peaches 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

1213 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 IGT 2024*



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 densest 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

919 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.



+

