



PETROGNANO

MOSTOFIORE TREBBIANO

TOSCANA IGT 2025

Trebbiano Toscano is a historic native grape variety, deeply rooted in our territory. The only white grape cultivated on the estate, it has been revived to preserve its heritage while being vinified with a modern approach, focusing on quality rather than quantity and on expressing the true identity of the variety.



THE ORIGIN

Appellation: Toscana IGT

Vineyard Location: Estate-owned vineyards in the municipality of Montelupo Fiorentino.

Grape Variety: 100% Trebbiano Toscano

Viticulture: Organically farmed, with parcel-by-parcel vineyard management following the Animavitis program and low yields per vine.

Soil Type: Medium-textured clay soil.

Exposure: South, South-West.



VINIFICATION & MATURATION

The grapes are harvested in three successive passes through the vineyard parcels: the first in early September to preserve freshness and acidity, the second in mid-September to enhance aromatic expression, and the third in late September to achieve greater structure and concentration. Each parcel is vinified separately before being blended at the end of fermentation to create a wine of balance and harmony. Only the mosto fiore, the free-run juice obtained from the first pressing, is used, resulting in lower yields but superior quality. Fermentation takes place in



FOOD PAIRING

An excellent match for seafood risotto, white fish carpaccio, seafood salad, Caprese salad, pea velouté, stuffed courgettes, leek tart, herb omelette, fresh Pecorino, and



TASTING NOTES

Bright golden-yellow in colour. The nose is elegant and expressive, with persistent aromas of white flowers and citrus fruits, echoed on the palate alongside notes of yellow-fleshed peach and apricot. Fresh and well-balanced, the wine offers excellent volume, vibrant acidity, and a long, persistent finish. Straightforward in style, yet full of character.



SERVING TEMPERATURE & CELLARING POTENTIAL

Recommended serving temperature: 8 to 10°C (46 to 50°F).

Under optimal cellaring conditions, the wine is expected to evolve gracefully for up to 5 to 6 years.