

# ORPICCHIO

Toscana IGT  
2024



Biointegrale



Biologico

WHITE WINE / BOTTLE 0,75 L / 13,5% ALC. / 8 C° - 12 C°

**Name and appellation:** Orpicchio, Toscana IGT.

**Grape variety:** Orpicchio 100%.

**Vineyard extension:** 1 hectare.

**First harvest and number of bottles produced:**  
2024, 1.500 bottles

**Exposure:** nord-sud / sud-est.

**Altitude:** 450m above sea level.

**Soil type:** the geology of the soils in this area consists of arenaceous siltstones and clayey schists from the Miocene period (20 million years ago). This area is characterized by a high content of coarse fragments. The average root-explorable depth exceeds 100 cm.

**Planted:** 2020

**Density:** 6.200 vines per hectare.

**Training system:** Guyot.

**Yield:** 60 quintals per hectare.

**Harvest:** manual, in crates.

**Vinification:** 100% in terracotta amphorae. Maceration on the grape skins for about 95 days.

**Refinement and aging:** 100% in terracotta amphorae for 4 months, followed by an additional 5 months in bottle.

**Aging capacity:** up to 10 years.



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**Tasting notes:** brilliant, vivid golden color that captures the light with warm reflections. On the nose, it opens with Mediterranean aromatic herbs – thyme, sage, and wild fennel – intertwined with elderflower and chamomile. Notes of lime, bergamot, and candied citrus emerge, accompanied by balsamic nuances and hints of resin. On the palate, the entry is fresh and vibrant, with a vertical acidity and a fine tannic texture that provides grip without heaviness. The minerality supports a clear and juicy fruit, enhancing elegance and persistence. A wine that combines complexity and lightness, capable of evoking emotion through its luminous freshness and mineral poetry that invites continuous sipping.

**Suggested pairings:** raw seafood and shellfish – *oysters and scallop carpaccio*. Elegant first courses – *tagliolini with scampi, lime, and a touch of wasabi*; or *potato tortelli with butter and sage*. Gourmet vegetables & fried dishes – *fried polenta with sautéed mushrooms*, or a *light eggplant parmigiana*. Oriental cuisine – *miso soup, ceviche, or white fish sushi*. Fresh cheeses – *buffalo mozzarella and young goat cheese*.

**Climate overview:** in 2024, the Casentino region, particularly Pratovecchio Stia, experienced a balanced and favorable growing season both in terms of productivity and quality. The winter was mild and not very harsh, with few freezing days, slightly reducing the vegetative dormancy without causing damage or phenological imbalances. Budbreak was early and uniform, supported by mild temperatures between March and April. Spring rains were regular but not excessive, ensuring good water availability and orderly growth.

Flowering and fruit set occurred under optimal conditions, ensuring high bud fertility and well-formed clusters. The summer was warmer than average (+1.5/+2°C) with peaks over 35°C, mitigated by thunderstorms between June and July, containing water stress: regular berries, adequate size, and satisfactory yields. The evolution of oenological parameters progressed rapidly, with increased sugars and acidity preserved by nighttime temperature fluctuations. Harvest was slightly early, with healthy grapes in the cellar.