

ORPICCHIO

Toscana IGT
2025



Biointegrale



Biologico

WHITE WINE / BOTTLE 0.75 L / 12.5% ALC. / 8 °C - 12 °C

Name and appellation: Orpicchio, Toscana IGT.

Grape variety: Orpicchio 100%

Vineyard extension: 1 hectare

Bottles produced: 800

Exposure: north-south / southeast

Altitude: 450 m 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: the 2025 growing season in the Casentino, in the area of Pratovecchio Stia, was marked by a regular climatic pattern and significant day to night temperature variations, creating ideal conditions for a slow and balanced ripening of the grapes. Winter ensured adequate water reserves, while spring was mild with well distributed rainfall, promoting uniform budbreak and healthy canopy development.

Summer was warm and predominantly dry, with the altitude preventing excessive heat stress and allowing the vines to maintain excellent physiological balance. The pronounced diurnal temperature range preserved freshness, natural acidity, and aromatic intensity. Harvest took place under ideal weather conditions, with perfectly healthy grapes showing outstanding aromatic expression, concentration, and balance.