



Lady F Orpicchio

In a land celebrated for its red wines, we felt compelled to make a great white, unique and distinctive, too, and for these reasons we made up our minds on planting an indigenous Tuscan variety called Orpicchio. To this day, we are the only ones to produce a wine using this grape and we strongly believe in its potential.

It's a wine capable of great evolution and aging, with original and expressive aromas and taste. Our white.

First Vintage produced: 2015

Grape Variety: 100% Orpicchio.

Vineyard site: Vigna Casa.

Training system: Cordon spur.

Yield: 1000 gr per plant.

Harvest: beginning of September.

Vinification: The grapes are harvested by hand and gently destemmed before the soft pressing and clarification.

Fermentation partly in new wood and partly in steel vats.

Aging: 50% for 6 months in french oak barrels, 50% for 6 months in stainless steel vats.

Colour: straw yellow with golden hues.

Nose: rich, bursting with fruit, spices and slight scent of vanilla.

Taste: medium body, a chalky texture supported by a brisk minerality that makes the wine easy to drink with a pleasant long finish.

Alcohol: 13% vol

Food pairing: excellent as an aperitif as well as a match to fish, seafood and white meat dishes.

Service Temperature: 12-13°C