

Buongiorno a tutti,

If I said Val d'Orcia DOC, most likely it would not ring a bell to most wine lovers and connoisseurs but it probably would to lovers of food (for cinto senese and pecorino di Pienza) and the stunning beauty of the Tuscan countryside.

Although if I named *Montalcino* and *Montepulciano* everyone's ears would perk up, which makes sense. Just as much, makes sense, the fact that both these two wonderful towns are located within the territory of the Val d'Orcia, as well as other spots of stunning beauty such as Pienza, Mount Amiata and Castiglion d'Orcia.

Over the last few years a group of talented and passionate producers have worked on creating their own appellation as Orcia DOC, totally separate from the highly regarded Brunello di Montalcino, Vino Nobile di Montepulciano as well as Chianti Colli Senesi. Over two million people a year visit this marvelous piece of the Tuscan countryside and fall in love with its wild, peaceful and natural beauty

Orcia DOC is a fairly new appellation (for sure in the US market), I challenge anyone to find one... really! Aside of the novelty, Orcia Doc allows for the production of both whites, rose' and red wines (some Riserva as well for the red wines).

For the purpose of today's newsletter, we are in Pienza, at **Tenuta Santo Pietro**.

Not only a micro-winery (fully organic) but also an agriturismo where folks can have the full Tuscan experience between olive groves & vineyards, while taking a cooking class, visiting a world renowned local coffee roaster, sampling extra virgin olive oil while still warm, and much more than that, all while sipping on a bold glass of Orcia DOC.

At Tenuta Santo Pietro, *Giuseppe Savignano* started experimenting with his vineyards and his small (but really small!) cellar as early as 2014 and producing his first vintage of **Orcia DOC** in **2020** (and as of 2025 vintage also an Orcia Doc Rose' called "Letizia").

When a "new" appellation is born and a group of producers come together and the biggest challenge (especially in Italy...) is to find agreement and a direction to create an identity for the wines produced in such area.

Obviously it takes time, but over the last 7-8 years the success and (small) growth is evident, especially with sales of the wines happening locally from people visiting.

But, here we are in 2026 in Massachusetts, talking about Orcia DOC.

Val d'Orcia is a wide and beautiful countryside in southern Tuscany, close to the border with Umbria and on the slopes of Mount Amiata, stretching along the agricultural hinterland of Siena. It takes its name from the *Orcia* river that runs along and is a protected park where the absolute protagonist is stunning nature. It is

no coincidence that one of the most photographed spots is the famous Val d'Orcia cypress trees near San Quirico d'Orcia.

Crete Senesi, the clay hills eroded by time that form the characteristic calanchi (gullies) and biancane, bare and rugged, low rounded reliefs with an unquestionable, almost lunar charm, also stand out in the Val d'Orcia. Its typical medieval Tuscan villages such as *Pienza*, *Montalcino*, *Castiglione d'Orcia* and *San Quirico d'Orcia* are perfect destinations to dive into the soul of the place, while savoring its well-known food and wine specialities.

Since 2004, the incredible landscape of the Val d'Orcia has been a **UNESCO World Heritage Site**. A treasure to be protected and enhanced because of the excellent state of conservation of the landscape, thanks to the human interventions that have preserved it. According to UNESCO, the Val d'Orcia Park is a perfect combination of art and landscape, geographical space and ecosystem, an expression of wonderful natural features and historical evidence.

A landscape that is at times hard and soft, characterised by the lava deposits of the extinct volcanoes of Radicofani and the Amiata, enhanced by the medieval villages, scenic roads and landscapes of the Val d'Orcia.

Total production of **Tenuta Santo Pietro Orcia Doc** is around **3000 bottles** (if everything goes well) and in a couple more years they will be launching a Riserva version, as it is currently resting at the winery.

We currently have small quantity of inventory of the 2020 (**1st ever vintage**) as well as 2021 and wanted to put out a fun offer, as we hope that more and more folks will have a chance to try Orcia DOC.

Ciro Pirone



The Val d'Orcia still preserves its system of settlements, the medieval villages of Tuscany, which still attract tourists from all over the world. Made up of mainly castles and fortresses, they developed in the year 1000-1100 around the Via Francigena, the great road connecting France and northern Italy with Rome.

Places such as Montalcino, San Quirico and Castiglione were crucial to the cultural and urban development of the valley, as was also Pienza, the birthplace of Enea Silvio Piccolomini, the future Pope Pius II.

Pienza (picture below) is considered the Ideal City of the Renaissance and it was Piccolomini who directed the town's urban planning choices in the 15th century.



The medieval town of Pienza above is also included in the list of UNESCO World Heritage Sites.



Giuseppe Savignano welcoming the upcoming harvest of Orcia DOC grapes.



Tenuta Santo Pietro is part of larger farm system laid out by Pope Pius II in the mid-1400s. Pope Pius II, born Enea Silvio Bartolomeo Piccolomini, was head of the Catholic Church and ruler of the Papal States from 19 August 1458 to his death in 1464.



23•10 ORCIA DOC



INSPIRATION

AS OUR VINEYARDS ARE LOCATED IN THE HEART OF THE VAL D'ORCIA, WE WERE INSPIRED TO PRODUCE A WINE THAT IDENTIFIES WITH OUR SPECIFIC AREA. CREATED FROM A BLEND OF SANGIOVESE AND OTHER INTERNATIONAL VARIETALS, 23•10 IS A MODERN INTREPRETATION OF A TRADITIONAL TUSCAN CLASSIC. AND IT HAPPENS TO BE NAMED FOR THE BIRTHDAY OF MY WIFE AND SON.

VARIETALS	60% SANGIOVESE, 40% MERLOT, SYRAH , CABERNET SAUVIGNON AND PEITI VERDOT
VINEYARD ALTITUDE	400-450M (1200-1350FT) ASL
PLANTING SYSTEM	SANGIOVESE -SPURRED CORDON OTHER VARIETALS - GUYOT
AVERAGE VINE AGE	20 YEARS
PLANT DENSITY	CIRCA 5000 PLANTS PER HECTARE
MICROCLIMATE	A MODERATE CONTINENTAL CLIMATE WITH A WIDE DIURNAL RANGE AND S/SW FACING SLOPES.
VINIFICATION	IN CEMENT VATS (50HL) FERMENTATION OCCURS UNDER CONTROLLED TEMPERATURE WITH PUMPOVER, POST FERMENTATION MACERATION VARIES DEPENDING ON VINTAGE.
AGING METHOD	12 MONTHS IN SLAVONIAN OAK AND BARRIQUE AND ONE YEAR IN THE BOTTLE.
BOTTLES PRODUCED	CIRCA 3000
ALCOHOL CONTENT	13.5%
TOTAL ACIDITY	5-5.5G/L
SERVING TEMPERATURE	18-20 C, 65-68 F

TASTING NOTES

BRIGHT AND INTENSE BURGUNDY IN COLOR. NOTES OF BLACKBERRY, BLUEBERRY, COCOA, CINNAMON, AND LICORICE. FULL BODIED WITH DELICATE TANNINS,

RECOMMENDED PAIRINGS

ENJOY WITH FIORENTINA STEAK, AGED OR FERMENTED CHEESES... AND EVEN DARK CHOCOLATE.

