

Cantina del Testimone

In fermento, per tradizione.

Family Roots, modern vision

Cantina del Testimone, a young Tuscan winery, was founded by Francesco Goracci in 2000 to honor his grandfather's winemaking legacy. Located in Tuscany, the winery blends tradition, craftsmanship, and a modern winemaking approach. Each bottle narrates a tale of land, family, and time, promising to uphold a heritage with respect, passion, and independence.

Francesco and his grandfather Idro's bond is the essence of this project. Francesco once asked his grandfather to document his vineyard and wine knowledge. Each bottle from Cantina del Testimone embodies a piece of that untold story—a memory and wisdom in wine.

In 2024, the winery presented its first vintage, the result of 3 hectares of vineyards managed with care and determination. Five wines were born, each with a distinct identity and a strong connection to the land and family history:

a skin-contact white “Fortunato,” deep and textural with evolving nuances and a complex soul; a floral, elegant rosé “Fiorella,” shining with finesse and immediacy; a vertical red “Idro,” fresh and convivial, designed for everyday enjoyment;

a single-vineyard Chianti “Vigna di Idro,” intense and profound—the pinnacle of the production; and finally, a sweet, meditative passito “Santino,” evoking an ancient ritual safeguarded by the grandfather.



Montepulciano and Val d'Orcia - The noble heart of rural Tuscany


Among the rolling hills of southern Tuscany, Montepulciano and the Val d'Orcia form one of the most fascinating and iconic winemaking regions in Italy. Recognized as a UNESCO World Heritage site since 2004, the area offers an extraordinary balance of nature, history, and rural tradition. Neat rows of vineyards alternate with cypress trees, ancient farmhouses, and stone villages seemingly frozen in time. Here, where agriculture remains a living practice, wine has been produced for centuries in harmony with the seasonal rhythms of the landscape. The diverse terroir—from marine-derived soils to tuffaceous sands and flysch—imparts depth, elegance, and character to the wines.

Situated between Montepulciano and the Val d'Orcia, Cantina del Testimone finds its home in an authentic setting, blending silence, light, and memory, ideal for both artisanal production and sensitive, sustainable hospitality. Its strategic location makes it easily accessible from Florence, Rome, and Perugia, offering a unique experience of tastings, excursions, art, and local cuisine.

Our story: the legacy of a lifetime

Cantina del Testimone was born from a profound bond forged in the land, the seasons, and the shared silence among the vines. It is the story of Francesco Goracci and his grandfather Idro, who was born in 1943 in Abbadia di Montepulciano into a family of sharecroppers. Although Idro achieved success in the electrical sector, he never abandoned the vineyard—his refuge and his act of love for the land.

Francesco, born in 2000, grew up immersed in the scent of must and learned to respect the countryside by walking alongside his grandfather. Over the years, he realized that this passion was not merely an inheritance to be preserved but a project to be realized. Between his university studies in Milan and weekends in the vineyards, he came to understand that it was time to build something lasting. When Idro passed away in July 2022, two days after Francesco's graduation, the desire to truly carry on that legacy emerged. Not alone, however—Francesco chose to believe in the power of community.



He gathered 15 partners—friends and professionals from marketing, law, technology, entrepreneurship, and startups—who first invested their human capital and then their economic resources.

United by the belief that wine is not just a product but a means to shape a shared vision, the first harvest took place in 2024, and the first bottlings were completed in 2025. Each wine—whether deeply structured, fresh and vertical, or contemplative and sweet—is a fragment of that journey.

Our land - the vineyard as the source of wine

We deeply believe that wine is born in the vineyard. In an era when the cellar is exalted as a place of control and technical mastery, we choose the opposite path: valuing agricultural work, investing time and expertise in the soil, the vine, and the living relationship between the plant and its environment. This does not mean neglecting enological techniques; rather, our goal is to preserve the excellence of what the vineyard produces, guiding each transformation with care and precision so that the glass reflects the most authentic expression of the terroir.

Our vineyards are located between Abbadia, Gracciano, Pianoia, and Greppo, set on diverse soils—from marine-origin pliocene clays to fossil-rich tuffaceous sands—that yield unique and complementary expressions. Here, our wines find their identity. We cultivate using spontaneous cover cropping, balanced yields, and targeted agronomic interventions—not driven by ideology, but by a scientific method applied with precision, experience, and passion. Every vine is carefully observed: from pruning to veraison and through to harvest, everything is aimed at the vine's well-being. A healthy, balanced vine is the essential prerequisite for authentic wine.

Harvesting, for us, is like collecting a musical score. In the cellar, enology is never intrusive; it is the art of orchestrating what the vineyard has composed. Every decision stems from a deep knowledge of the grapes, the vintages, and the plots. Truly knowing the vine is the key to coherent winemaking. The cellar is not where corrections are made—it is where one listens to a story that began long before, among the vines.



Our vineyards and soils



The vineyards of Cantina del Testimone extend over approximately 3 hectares of countryside between Montepulciano and the Val d’Orcia, forming a mosaic of plots that each tell a different story. The altitude ranges from 290 to 650 meters above sea level, providing diverse microclimates essential for a varied production.

Our vineyards take root in silty-clay soils of marine origin, which retain moisture and facilitate slow, balanced ripening, alongside tuffaceous sandy soils rich in fossils and potassium, which impart freshness, tension, and minerality to the wines. This pedological diversity distinctly defines the sensory profile of our grapes—from the silty-sandy clays of the historic Vigna di Idro to the layered yellow sands of Greppo, which provide depth and complexity.

Each vineyard has a unique personality. Vigna di Idro, planted in 1963 by the grandfather and still thriving, represents our deepest root. Alongside it, new plantings have been established to create a dialogue between memory and experimentation, between tradition and vision. We cultivate historic central Italian varieties: Trebbiano Toscano, Malvasia Bianca Lunga, and Grechetto for the whites; Sangiovese and Canaiolo for the reds. Additionally, a small plot of Merlot is vinified as white for our rosé, contributing roundness, softness, and harmony by balancing the natural acidity of indigenous varieties and enhancing the elegance of both color and aroma.

The oil born from the hillside

Our extra virgin olive oil is produced among the sunlit hills of Cervognano, in the municipality of Montepulciano, from an olive grove carefully managed with precision, respect, and a vision consistent with our approach in the vineyard: quality before quantity, method before ideology, and the plant above all.

We cultivate historic Tuscan olive varieties—Leccino, Frantoio, Moraiolo, and Pendolino—to create a harmonious, profound, and identity-rich blend. Leccino imparts roundness and softness, Frantoio adds structure and intense vegetal aromas, Moraiolo contributes strength and a spicy note, while Pendolino, besides its role as a pollinator, adds freshness and delicate aromatic nuances. Together, they form a balanced oil with a defined character yet never overpowering, where bitterness and spiciness naturally complement each other.

Idro Toscana I.G.T. Rosso - Still red wine

Sangiovese 100% – 12.5% vol

One sip leads to another – like cherries

This IGT red is crafted for effortless enjoyment, without ceremony. With only 12.5% alcohol, it is light and refreshing, displaying a subtle color and a taste that naturally invites another sip. For optimal appreciation, allow it to breathe for a few minutes in the glass before indulging. As with cherries, once you start, it’s hard to stop at just one glass.

Soil

Silty-clay, deep, well-drained, with excellent moisture retention; marine origin.

Vinification

Extended skin maceration to intensify aromatics and stabilize color; gentle fermentation; winemaking geared towards drinkability and lively aromas.

Yield

70 qL/ha

Training System

Guyot (Abbadia) and cordon spur (Gracciano)

Planting Density

4,500 vines/ha

Harvest

October 2–3, 2023, manual

Format

0.75 L

Altitude

230 m (Gracciano)
250 m (Abbadia)

Best consumed within

8 years of harvest

Bottles produced

Approximately 8,000

Appearance

Pale ruby, luminous and transparent, with crystalline brilliance.

Nose

Vibrant and immediately fragrant with clear notes of ripe cherry, currant, blackberry, subtle herbal hints, and a balsamic touch.

Palate

Agile and dynamic, with lively acidity and finely integrated tannins leading to a clean, authentic, and refreshing finish.

Food Pairing

Perfect with Tuscan dishes such as pappa al pomodoro, pecorino, Margherita pizza, seasonal omelets, and light grilled meats or vegetables.

Serving Temperature

16–18 °C (also delightful slightly chilled at 10–12 °C).



Fortunato Toscana I.G.T. Bianco - Still White Wine

Malvasia 33%, Grechetto 33%, Trebbiano 33% – 14% vol.

Seven rows, a concentration of strength

Fortunato is an intense and distinctive cuvée born from the union of Trebbiano, Malvasia, and Grechetto, produced with a clear enological aim: to craft a white wine that does not pursue lightness but instead embraces structure and complexity in a land historically renowned for its great reds. The vineyard is managed to produce little but of the highest quality: each vine is allowed to concentrate on a few select bunches—chosen at the end of June for their length and scattered nature—naturally predisposed to overripening, which enriches them with sugars, aromas, and texture.

Soil

Silty-clay (historic Idro vineyard) combined with yellow, fossiliferous marine sands (Greppo area).

Vinification

24-hour skin maceration, spontaneous fermentation, aging on fine lees with bâtonnage.

Appearance

Intense golden yellow with amber reflections—bright, dense, and luminous, hinting at significant structure

Nose

Deep and layered notes of ripe yellow peach, baked bread crust, dried flowers, acacia honey, toasted hazelnut, and a touch of hay.

Yield

50 qL/ha

Format

0.75 L

Training System

Guyot (for both the Idro and Greppo vineyards)

Altitude

Between 290 and 400 m

Planting Density

4,500 vines/ha

Best consumed within

6/8 years of harvest

Harvest

October 13/ 2024, manual

Bottles produced

Approximately 1,000

Palate

Enveloping, textural, and balanced, with a broad and progressive sip that is fresh yet structured, culminating in a soft, slightly oxidative and persistent finish.

Food Pairing

Excellent when paired with rich white meat dishes (such as rabbit prepared as porchetta or roasted leg), seared tuna, grilled swordfish, and semi-aged blue cheeses (goat’s blue and mild gorgonzola).

Serving Temperature

10–12°C.



Fiorella Toscana I.G.T. Rosato - Still Rosé Wine

Sangiovese 70% – Merlot 30% – 12.5% vol.

Like a field in bloom, in a glass of rosé

This IGT rosé is born in the heart of the Val d’Orcia and encapsulates all its poetry. Its pale pink color evokes the gentle sunsets of spring, while its intense and enveloping aroma graces every sip with elegance and personality. Fresh and mineral, with a pleasing tension imparted by galestro-rich, stony soils, it is a wine meant for sharing—impressing with natural elegance and spontaneity.



Soil

Clay and arenaceous flysch, abundant in stones and galestro.

Vinification

Gentle pressing of whole grapes, slow fermentation at low temperature with protection from oxidation, transfers under an inert atmosphere.

Yield

60 ql/ha

Format

0.75 L

Training System

Cordon spur

Altitude

650 m (Monticchiello – Val d’Orcia)

Planting Density

4,000 vines/ha

Best consumed within

4 years of harvest

Harvest

September 21/ 2024, manual

Bottles produced

Approximately 2,300

Appearance

Pale pink, luminous and brilliant, reminiscent of soft Val d’Orcia sunsets and Provençal rosés.

Nose

Floral and mineral, with hints of wild rose, white violet, fresh citrus, and a delicate saline undertone.

Palate

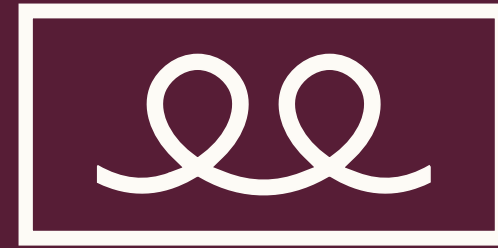
Fresh, vibrant, and harmonious with lively acidity and a saline finish that invites another sip.

Food Pairing

Excellent as an aperitif or paired with light, summery Tuscan dishes such as panzanella, cold pasta with grilled vegetables, herb savory pie, farro salad, zucchini omelets, lightly cured meats, fresh pecorino, and rustic bread.

Serving Temperature

8–10°C.



Cantina del Testimone

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