



Podere Forte

Castiglione d'Orcia · Italia

CORFIERO

I.G.T TOSCANA Organic

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Introduction to the Art of Good Drinking of Podere Forte wines.

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VARIETY: Cabernet Franc, Merlot, Petit Verdot, Sangiovese

PRODUCTION AREA: 2 ha

SOIL: schist with presence of clays

ALTITUDE: 420 - 480 m.a.s.l.

EXPOSURE: South-West

VINEYARD: the vineyard is planted with a density of 6250 vines per hectare, bush-trained vines according to organic and biodynamic practices.

HARVEST: grapes are harvested in 15 kg crates; a careful manual bunches selection and an optical selection of the grapes follow.

VINIFICATION AND AGEING: spontaneous fermentation in French oak vats, from 12 to 20 days; malolactic fermentation in French oak casks, where the ageing continues for 16 - 18 months before blending. Then 6 to 8 months of bottle maturation follows.

SERVING TEMPERATURE: 15°/16° C

BOTTLE SIZES: 0.75lt