



# Podere Forte

Castiglione d'Orcia · Italia

## GUARDIAVIGNA

IGT TOSCANA Organic & Biodynamic

“

*The tale of a great Tuscan wine.*

”



**VARIETY:** 100% Cabernet Franc

**PRODUCTION AREA:** 1 ha

**SOIL:** schist, with a mix of clays in the first 60cm

**ALTITUDE:** 510 m.a.s.l.

**EXPOSURE:** South-West

**VINEYARD:** the vineyard is planted with a density of 6.250 - 7.800 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, up to 35 days; ageing in French oak casks and barrique for 18-20 months; 18-24 months of bottle maturation follows.

**SERVING TEMPERATURE:** 15°/16° C

**BOTTLE SIZES:** 0.75lt - 1.5lt - 3lt