



Podere Forte

Castiglione d'Orcia · Italia

PETRUCCI ANFITEATRO

D.O.C. ORCIA Organic & Biodynamic

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From its natural stage, charming with subtle elegance.

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VARIETY: 100% Sangiovese

PRODUCTION AREA: 2.4 ha

SOIL: vertical schist, with a mix of clays in the first 30cm

ALTITUDE: 460 m.a.s.l.

EXPOSURE: South-West

VINEYARD: the vineyard is planted with a density of 6.250 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 32 days; ageing in French oak casks for 22 - 24 months; a minimum of 24 months of bottle maturation follows.

SERVING TEMPERATURE: 15°/16° C

BOTTLE SIZES: 0.75lt - 1.5lt - 3lt