



Podere Forte

Castiglione d'Orcia · Italia

PETRUCCI MELO

D.O.C. ORCIA Organic & Biodynamic

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This is the Caesars' wine, sumptuous, aristocratic, elegant, and complex.

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VARIETY: 100% Sangiovese

PRODUCTION AREA: 1 ha

SOIL: schist with presence of clays

ALTITUDE: 520 - 540 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 35 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