



Podere Forte

Castiglione d'Orcia · Italia

PETRUCCINO

D.O.C. ORCIA Organic & Biodynamic

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Messenger of the authentic heart of Tuscany: Sangiovese.

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VARIETY: 100% Sangiovese

PRODUCTION AREA: 5 ha

SOIL: schist with presence of clays

ALTITUDE: 420 - 500 m.a.s.l.

EXPOSURE: West / South-West

VINEYARD: the vineyard is planted with a density of 6.250 and 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; malolactic fermentation in French oak casks, where the ageing continues for 14 months before blending. Then 6 - 8 months of bottle maturation.

SERVING TEMPERATURE: 15°/16° C

BOTTLE SIZES: 0.75lt - 1.5lt