

Name

# Petrucci Anfiteatro

Producer

Podere Forte

Variety

Sangiovese

Taste Profile:

Dry

Vintage

2017

Region:

Tuscany

Classification

DOC ORCIA Organic & Biodynamic

Producer

Podere Forte is a renowned organic and biodynamic estate nestled in the heart of the Val d'Orcia, Tuscany. Founded by Pasquale Forte in 1997, the estate encompasses vineyards, olive groves, and agricultural fields, all managed with a deep respect for the environment and sustainable farming principles. The winery's philosophy revolves around creating wines that express the unique terroir of the region, with a focus on biodiversity and balance within the ecosystem. Known for producing high-quality, elegant wines with distinct character, Podere Forte combines traditional winemaking techniques with innovative approaches to achieve exceptional results.

Vineyard

The vineyard is planted with a density of 6.250 vines per hectare, bush-trained vines according to organic and biodynamic practice

Harvest

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

Soil

Vertical fissile schist, mixed with clay in the upper 30 cm

Altitude

432-482 m above sea level

Vinification

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.

Colour

Deep ruby red colour

Nose

The nose is inviting and complex, featuring an aromatic bouquet of ripe blackberries, dark cherries, and plums. Layered beneath these fruit notes are nuances of dried herbs, black pepper, and subtle floral hints, reminiscent of violets. The wine also reveals earthy undertones and a touch of minerality, creating an intriguing aromatic profile that invites further exploration.

Taste

On the palate, it is full-bodied and well-structured, with flavors of dark chocolate and spice harmonizing with the fruit character. The tannins are velvety and refined, providing a seamless texture and a long, elegant finish. The wine's vibrant acidity adds freshness, making it both approachable and age-worthy.

Serving

Temperature

15°/16° C

