

Name	Petrucci Melo			
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 practices.			
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, with some clay.			
Altitude	507-541 m above sea level			
Vinification	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.			
Colour	Deep ruby red colour			
Nose	The nose is expressive and inviting, showcasing aromas of ripe red cherries, strawberries, and blackberries. These fruit notes are beautifully complemented by hints of wild herbs, subtle spices, and a touch of earthiness, reminiscent of the Tuscan landscape.			
Taste	On the palate, Petrucci Melo is medium-bodied and well-structured, showcasing a delightful balance between fruit and acidity. Flavors of ripe red cherries and raspberries unfold, accompanied by notes of plums and a hint of spice. The wine's vibrant acidity adds liveliness and freshness, while the fine, silky tannins provide a smooth and harmonious mouthfeel. The finish is long and persistent, leaving lingering hints of red fruit and subtle herbal undertones.			
Serving Temperature	15°/16° C			



