



Podere Forte

Castiglione d'Orcia - Siena

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Orcia - A new Tuscan DOC

Podere Forte, Petrucci 2011 Orcia 16

Founded by Pasquale Forte in the 1990s in Castiglione d'Orcia. Biodynamically run (and certified) estate consulted by Claude and Lydia Bourguignon. Pruning is overseen by Friulian star consultants Simonit & Sirch. The Sangiovese vineyard is planted to alberello (bushvine) with a density of 6,000-9,000 vines/ha. Bunches are hand-picked and undergo twice a selection. The grapes that make it are manually destemmed but 40% is left uncrushed. Spontaneous fermentation with indigenous yeast in tronconic tanks. After fermentation the wines are racked and aged in French tonneaux and barriques for 16 months, followed by two years in bottle. Impenetrable crimson. Perfumed dark-fruit nose that, at this stage, is burdened with quite a lot of new oak, giving its distinct international style. The fruit is intense and ripe on the palate while retaining its freshness, but the oak demands a little bit too much of the attention on the finish. Could be a little more transparent and original. Ready now. (WS) 14.5% Drink 2015-2020

Podere Forte, Petrucci 2010 Orcia 17

Deep ruby. Same modernist approach as the 2011, but the nose is more genuinely Sangiovese, with cherry, hints of undergrowth and oak. Oak is still very much the most distinct feature on the palate while the fruit manages to remain juicy, vibrant, minerally and crunchy and long. Some drying oak tannins on the finish. (WS) 14.5% Drink 2015-2024

Walter Speller