



Podere Forte  
Castiglione d'Orcia - Siena

# CAFFÈ ITALIA

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## Tempo, Vino e Territorio di Val D'Orcia

While driving to Pisa airport yesterday I was listening to Carlo Rovelli on the radio, a theoretical physicist, who was interviewed about his latest book 'L'ordine del Tempo' - The Order of Time.

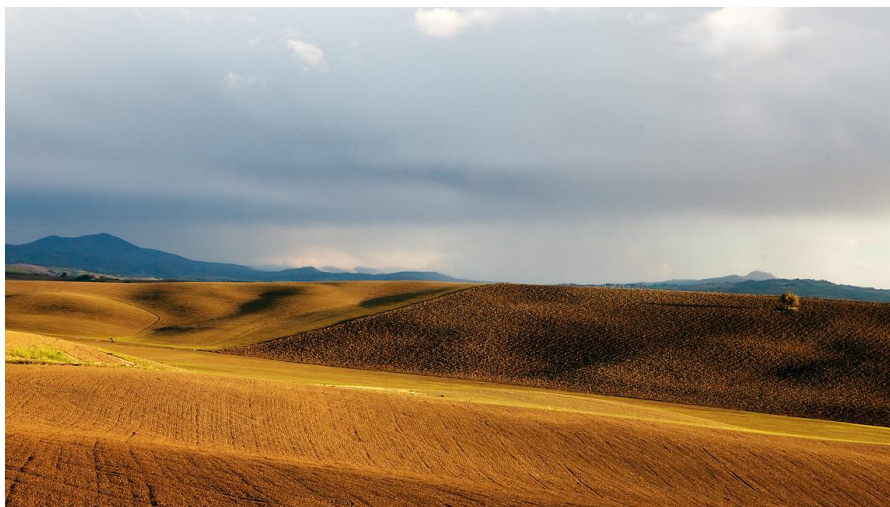
“What is Time?” the interviewer asked.

“Time doesn't exist” was the explanation from Mr. Rovelli.

A both stunning and quite comprehensible explanation followed, and I took it as a good reason to publish what I had captured in another time, another season. In fall, tasting wine in the territory of Val D'Orcia.

*"Il tempo? Se non lo chiedi, so cosa è. Ma se me lo chiedi, non lo so più"*

*Agostino d'Ippona*



Val D'Orcia extends south of Siena down to Radicofani, delimited by the slopes of Mount Amiata on one side and Monte Cetona and Sarteano on the other. It encompasses the geological formations of 'le Crete



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Senesi' and some of the most beautiful, small medieval towns (Pienza, Montalcino, San Quirico D'Orcia, Bagno Vignoni to name a few). The particular charm of this ancient territory lies in its breathtaking patchwork of picturesque villages or 'borghi', castles, piazzas, and monasteries, bound together by the gentle river Orcia. Time seems to move slower here, and for good reason: Val D'Orcia's exquisite terrain has been molded by mankind since the middle ages, the impressive result of centuries of hard work and patience. The inhabitants and sub territories of Val D'Orcia, though diverse, are bound together by the region's rolling hills and valleys; they share the most beautiful portions of Via Francigena (an old pilgrim route leading from France to Rome) and Mount Amiata, a once active volcano that continues to hum with thermal activity.



Val D'Orcia's allure lies not only in its landscape, which was appointed World Heritage in 2004, but also in its multitude of vineyards and rich history. I arrived curious to know more about the "little sister" of Brunello di Montalcino; the Val D'Orcia wines. Tuscan wine is more than the well known Chianti and Brunello, there's a myriad of territories, inhabited by small to medium winemakers worth discovering.



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I believe that, if you love wine, the best way to cherish it is to meet the people--and the land--behind it. The following is a very short introduction to some of the Val D'Orcia winemakers: different people, from different walks of life, practicing different methods, all bound together for their love of wine and their shared territory.



Pasquale Forte, whose intricate geometry of vineyards caught my attention from the hills of Roberto's winery, is a fascinating man. Originally from Limbadi in Calabria, Pasquale is a self-taught electronic engineer who started making his fortune in the seventies, when he created the cathode ray tube for television. He has always felt divided between his identity as entrepreneur and his love for farming, and decided after a life's journey away from the soil to venture back to the earth and become a winemaker.



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Forte's curiosity and his desire to push the limits of viticulture to ensure the wellbeing of the earth as well as us wine lovers, makes a trip to Podere Forte memorable!

His biodynamic wine doesn't leave anything to chance. Its destiny is the result of a deep knowledge of the soil and using the very best people and equipment possible to attain a superb wine. The estate pays attention to the vineyard's entire ecosystem: animals, bees, olive trees harmoniously inhabit the realm of mister Forte's project. The space in these pages wouldn't be enough to tell you half of it. I can tell you that what stopped me in my tracks was witnessing Mr. Forte's bewilderment at the flowers on our stroll through his property.





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13 LOCALITA' POD. PETRUCCI, CASTIGLIONE D'ORCIA, SI 53023

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