

FORCI WINES 2022



In the face of adversity, 2022 proved to be a remarkable year for Forci wines. Despite the challenges posed by drought and fires, our vineyards not only endured but thrived. With sparse spring rains and meticulous biodynamic care, we nurtured a bountiful harvest of robust and juicy grapes. The culmination of these efforts has yielded wines of exceptional quality, characterized by their concentrated flavors and a delightful, crisp fruitiness. Allow us to take you on a journey through the essence of the two Forci 2022 wines, where resilience and craftsmanship unite in each bottle, inviting you to savor the spirit of our terroir.





FORCI
ROSSO IGT
TOSCANA
2022

GRAPES

Approximately 60% is Sangiovese accompanied by 30% Canaiolo and 10% Colorino

WINEMAKING

We destem by hand, fully respecting the raw material, on special sieves. The grapes are then pressed with the feet and left to ferment naturally in small tanks, without temperature control. Malolactic performed

AGING

12 months in steel

BOTTLING

Without filtration in October 2023

TASTING NOTE

A wine with floral and spicy aromas,
with a pleasant and lively drink

REGION

Tuscany

ALCOHOL

13% vol

CLOSURE

Natural cork

CLASSIFICATION

I.G.T. Tuscany

SUGAR RESIDUE

None



FORCI ROSSO
LE VOLIERE
IGT TOSCANA

GRAPES

Approximately 80% is Sangiovese accompanied by 10% Canaiolo and 10% Colorino

WINEMAKING

We destem by hand, fully respecting the raw material, on special sieves. The grapes are then pressed with the feet and left to ferment naturally in small tanks, without temperature control. Malolactic performed

AGING

A small part (around 20%) is matured for 10 months in small oak barrels, none of which are first passage. The rest in steel

BOTTLING

Without filtration in October 2023

TASTING NOTE

Le Voliere is our oldest vineyard, the vines have strong roots that dig deep into the soil and the result is a juicy wine, elegant in aromas and progressive in intriguing drinkability, relaxed and embellished with well-integrated tannins

REGION

Tuscany

ALCOHOL

14% vol

CLOSURE


Natural cork

CLASSIFICATION

I.G.T. Tuscany

SUGAR RESIDUE

None



To order your box contact us at
info@tenutadiforci.com

**our wines are currently available exclusively to local
businesses & individuals in Lucca*

**pickup available at the Forci Farm*

FORCI
REGENERATIVE FARM LUCCA