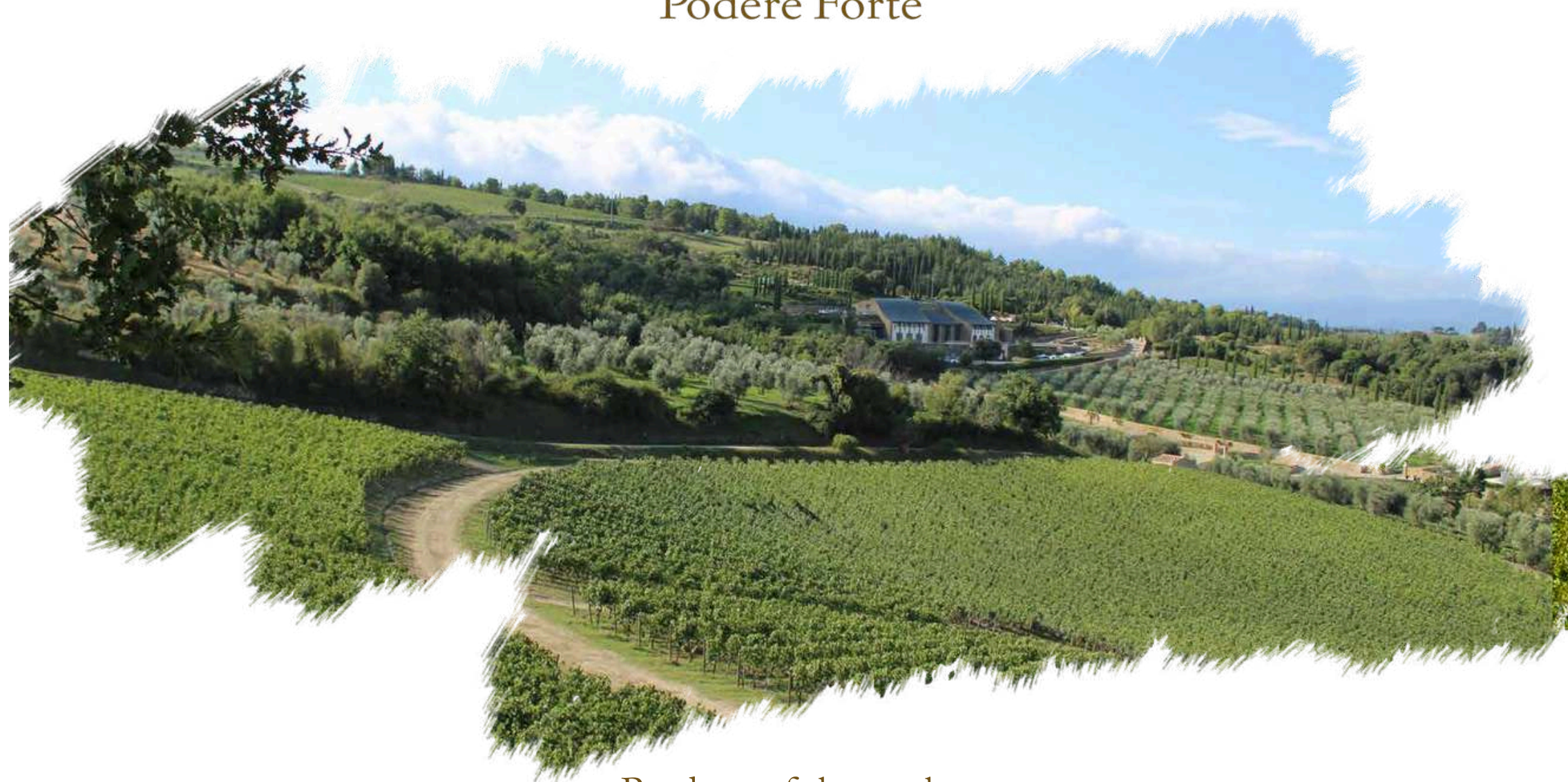




Podere Forte



Produce of the earth



The Microcosm of Wonders

The rolling hills of Val d'Orcia, a UNESCO World Heritage site since 2004, that surround Podere Forte. Here, back in 1997, Pasquale Forte, driven by a wish to return to the land, fulfilled his dream of a return to his roots.

Podere Forte is a farm run according to the principles of organic and biodynamic agriculture. Across its 500 hectares, the ancient idea of Roman estate has been recreated. It is a microcosm where humans, plants, and animals harmoniously coexist, making it self-sufficient and sustainable. A true ode to Biodiversity.

Honey

“At Podere Forte, bees are dancing harmoniously among the various flower varieties, proclaiming themselves tireless protagonists.”

Hard-working bees are the artisans of this nectar with precious properties. Thanks to the rich biodiversity, the hives can enjoy untouched places, all to be explored, which guarantee the production of organic honey. There are various flower varieties from which the bees can draw the precious pollen, which will become part of Podere Forte's honey selection. Each year, it offers us genuine flavors: Wildflower, Chestnut, Egyptian Clover, and Honeydew.

AWARDS



PREMIO BIOL MEL
Biol Miel High Quality
2010 Gold Medal –
Millefiori 2010 Gold Medal
2011

Silver Medal 2013
Certificate of Quality - 1st
place
42nd Honey Week 2018 -
Montalcino



Prodotto Biologico

Oil

Extra Virgin Olive Oil



“ Our emerald-colored oil is a messenger of ancient traditions passed down through generations. ”

Trilegio

It is born from three of the typical Cultivars of the DOP Terre di Siena: Frantoio, Leccino, and Moraiolo.

An extraordinary blend with an authentic taste, a product of our olive groves nestled in the timeless charm of Val d'Orcia.

Il Gladiatore

It takes the name from the award-winning cinematic masterpiece of the same name, whose significant and exciting scenes were immortalized on our property in San Quirico d'Orcia. This is where our olive oil grove is located, from which we obtain this precious oil, a blend of aromas and flavors that enhance its taste.



Prodotto Biologico



Prodotto Biodinamico



AWARDS



Ed. 2013

Grand mention in the delicate fruity category

BIOL

INTERNATIONAL PRIZE

Ed.2013 Gold Medal

Ed.2014 and 2015 Silver Medal

FLOS OLEI

Ed. 2012 - Ed. 2013

Best extra virgin olive oil of the world

DER FEINSCHMECKER

DAS LEBEN GENIESSEN • REISEN • ESSEN • TRINKEN

Ed. 2012

250 Spitzenoleausaller Welt Award



Ed. 2021

Tre Foglie Award



Ed.2013 - Ed.2020

Gourmet D'Or Award



Mention

ilGolosario

Mention



Ed. 2020
Silver Cup



Podere Forte

“ Every corner of the earth has been lent to us.
It is not enough to return it intact to future generations.
We have a responsibility to make it better - this is my
idea of spirituality.

Pasquale Forte ”



Podere Forte

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