

TUTTO



FARNEA

Colli Euganei, Veneto

Marco Buratti's Azienda Agricola Farnea occupies around two hectares of vines and three hectares of woodlands in a particularly beautiful part of the Colli Euganei National Park.

The land here has been planted with grapes since the eighteenth century, when the vignaioli of old were drawn to the area's fertile volcanic soils. Marco's vines are worked by hand without the use of chemicals, a way of working he had decided on before clearing the forest to plant vines here in 2003.

The cantina consists of a small room at the edge of Marco's house strewn with concrete and fibreglass vats, old barrels and not a lot else. These tools, along with the grapes, are all Marco uses to make wines, there is nothing added at any stage.

These are amongst the most vibrant wines we have found in Italy and once opened, a bottle does not last long. We only wish he made a little more.

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BIRBO
2020

Marco's Birbo (the 'rascal') is a blend of Tocai, Malvasia, Marzemina and Pinella from old vines that spent ten days on skins before a short *élevage* in cuve. A wonderful shade of gold in the glass, it is fruit forward and fragrant, carrying a gentle spritz, plenty of citrus zest and just a hint of tannin. At just over ten degrees of alcohol, it has a tonic-like quality that makes it one of the few wines you could genuinely drink all day long.