

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 various vats of concrete and fibreglass, 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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MAI DOMI
2021

Cabernet Sauvignon fermented on the skins for a month and aged in large old barrels for eighteen months. Varietally true, it impresses with firm tannins and plenty of savoury, sappy and spicy notes amongst the black fruits. A wine so suited to the rustic cuisine of the surrounding hills.