

# TUTTO



## FARNEA

Colli Euganei, Veneto

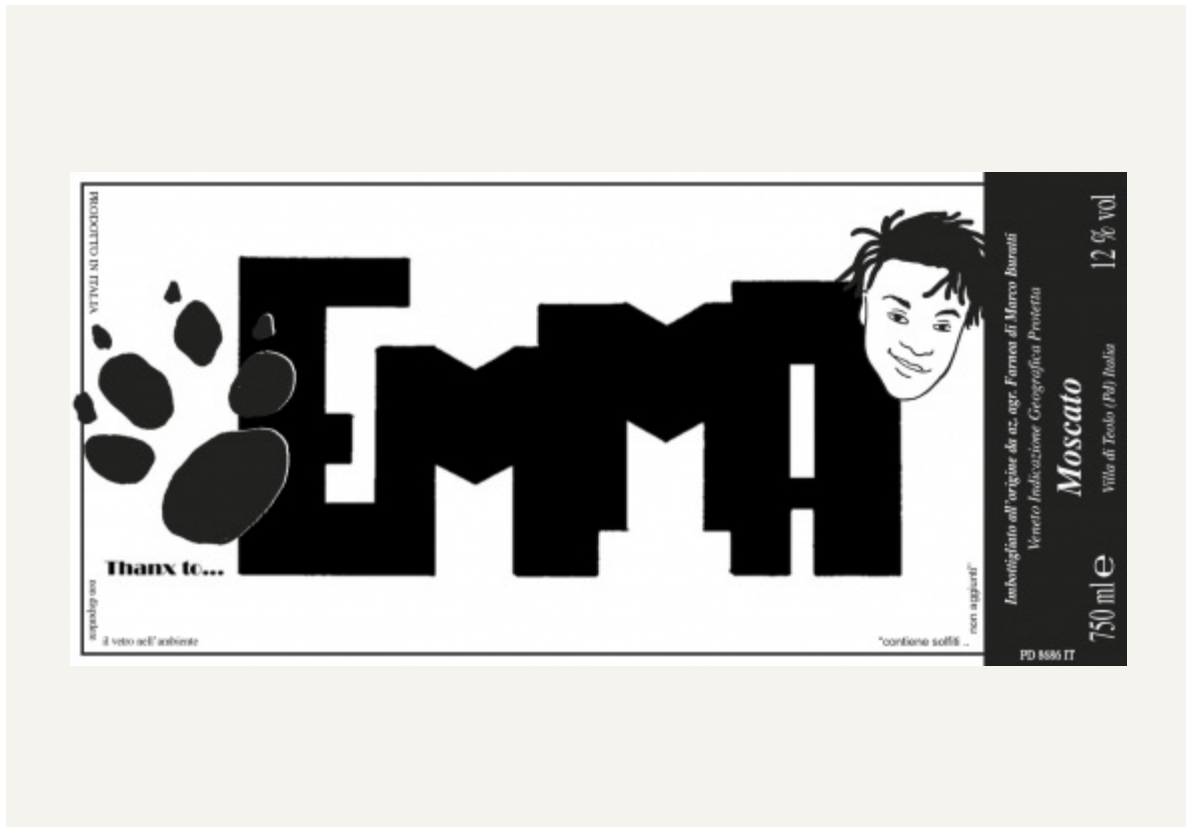
Marco Buratti's Farnea occupies a particularly beautiful part of the Colli Euganei National Park.

The land here has been planted with grapes since the eighteenth century, when the vignaioli of old were drawn to the area's volcanic soils. Marco began with around one and half hectares of vines and three hectares of woodland in the hills above his cottage and has since acquired a further hectare of vines in nearby Bettone, where he also keeps pigs, chickens and sheep, eking out a simple life on the land.

Marco's vines are worked by hand without the use of chemicals, a way of working he had decided on before beginning in 2003. The cantina consists of a small room at the edge of Marco's house strewn with various vessels and simple winemaking tools. Along with healthy grapes, these are all Marco uses to make his wines, and there is nothing added at any stage.

Brimming with energy, Marco's are amongst the most vibrant wines we have found in Italy and once opened, a bottle does not last long.

FARNEA  
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EMMA  
*2021*

A blend of Moscato Giallo and Bianco from fifty year old vines in Teolo, with a little fruit from a parcel Marco rents up the hill in Monte della Madonna. The grapes spent a fortnight on the skins and were aged in a combination of old barriques and cuve for eight months. Whistle clean, it draws you in with gentle scents of elderflower, while neat tannins and a pleasant bitterness bring refreshment in spades.