

TUTTO

FARNEA

Colli Euganei, Veneto



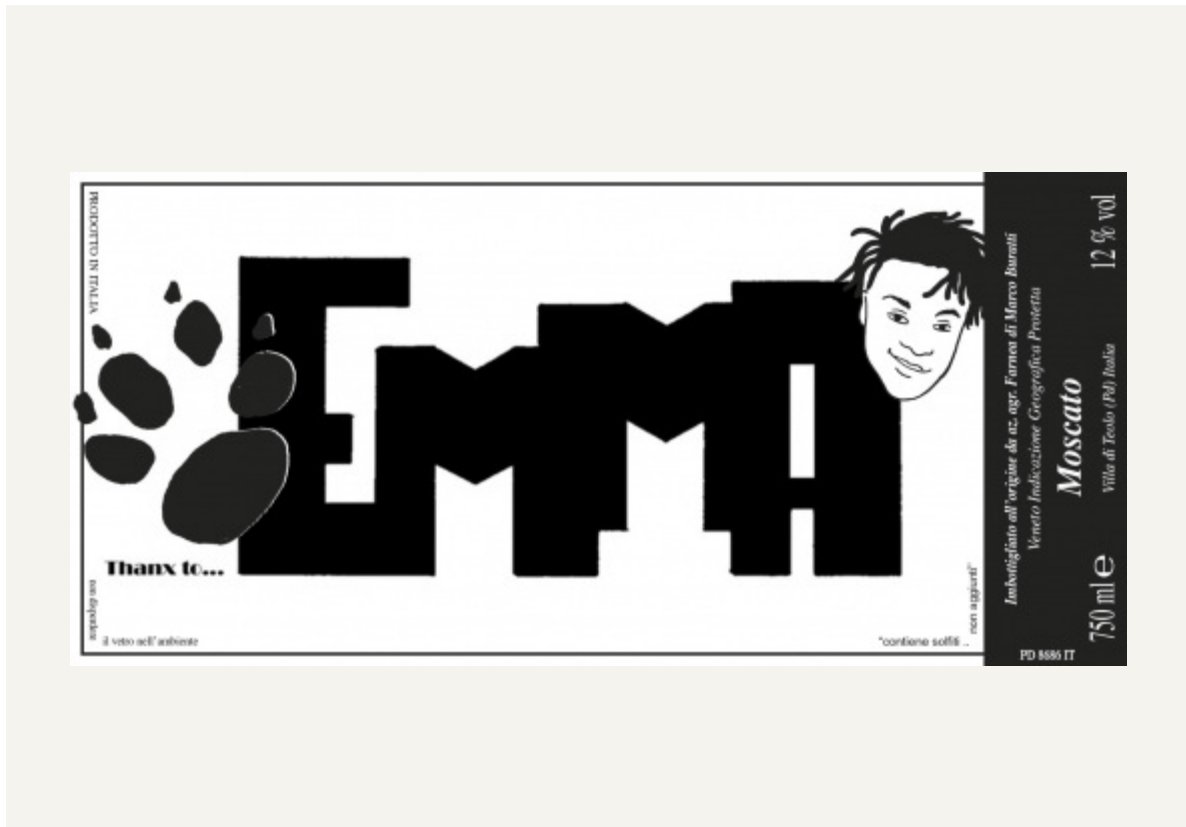
Marco Buratti's Azienda Agricola Farnea occupies around two hectares of vines and three hectares of woodlands in a particularly beautiful part of the Colli Euganei National Park.

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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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.