

TUTTO

FABBRICA DI SAN MARTINO

Colline Lucchesi, Toscana



The Fabbrica di San Martino was founded in 1735 in the hills outside of the town of Lucca.

Having run one of Lucca's favourite trattorias for many years, Beppe Ferrua began tending the vines here several decades ago and without any formal training, set about learning by working alongside and watching carefully the contadini who had looked after the land for many years.

A twenty hectare property surrounded by woodland, the two and a half hectares of vines are exposed south and sit within an area of great biological diversity. Having discovered that the vineyards had never been subject to chemicals, he decided to continue this way of farming, later converting the farm to biodynamics. In a picturesque setting, the vines share pride of place with a seventeenth century villa, ancient olive trees, cows and donkeys.

In the farm's tiny cantina, Beppe does the simple things well, producing decidedly old-fashioned wines full of soul, purity and sense of place. One of the most passionate and intuitive cooks we know, it comes as little surprise that his wines make so much sense on the table, having a real affinity with Tuscany's rich cuisine.

FABBRICA DI SAN MARTINO
Colline Lucchesi, Toscana



FABBRICA BIANCO
2021

A blend of equal parts Trebbiano, Vermentino and Malvasia planted over clay and limestone. The grapes were destemmed and spent a day on skins, before being pressed off to old casks for a little rest. Saline and herbaceous, this has just the right amount of flesh and grip, making for a white wine of real presence that begs to be enjoyed as Beppe would, alongside a wonderful Tuscan-style fish stew.