

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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IL PAZZO
2017

This is Merlot from a fifteen year old vineyard Marco planted full south. It's fermented with sixty percent whole bunches on skins for one month before ageing in barrels until March 2018. As always this is the darkest, deepest and most savoury of Marco's wines and after drinking an incredible older bottle at a local trattoria last year that floored everyone at the table, history suggests it will reward those who wait.