

# TUTTO



## FARNEA

Colli Euganei, Veneto

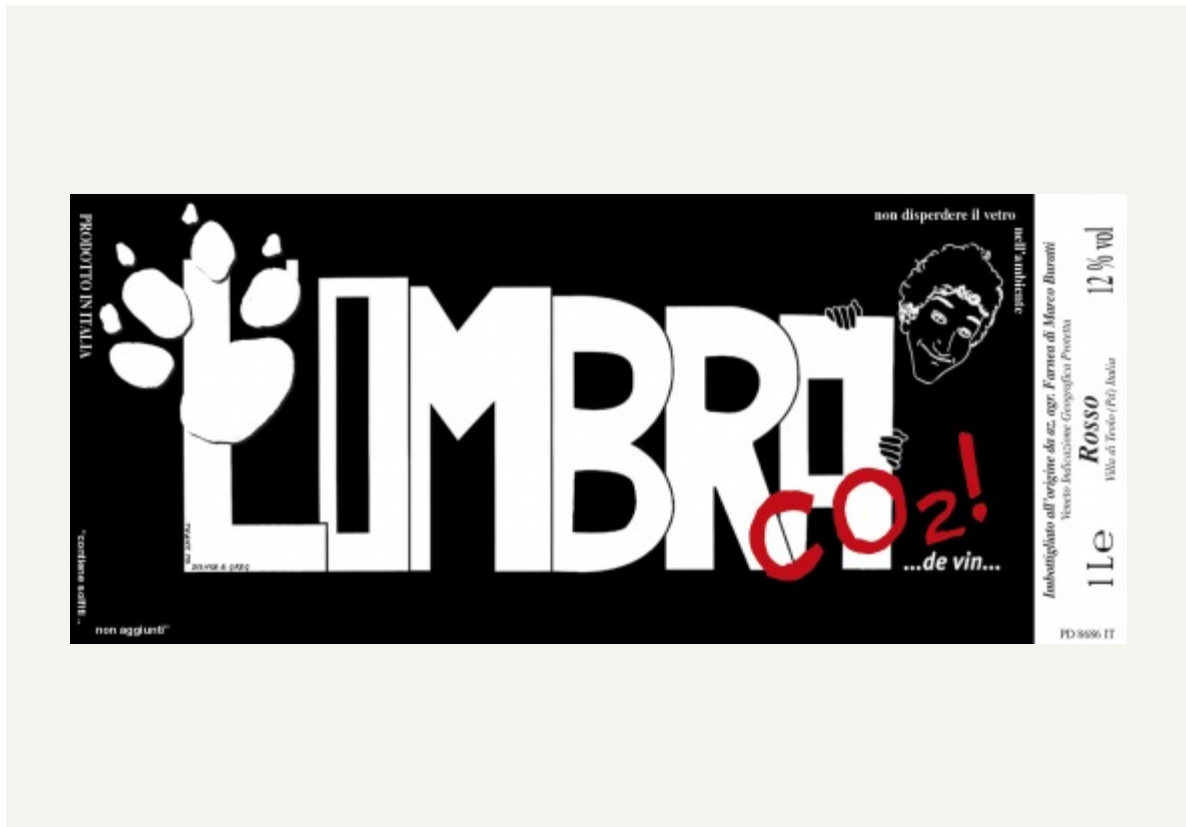
Marco Buratti's Farnea occupies a particularly beautiful part of the Colli Euganei National Park.

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  
Colli Euganei, Veneto



L'OMBRA  
*2020*

This iconic litre bottle is filled with a blend of Cabernet Sauvignon, Cabernet Franc and Merlot from vines up to fifty years old. The grapes are fermented as whole bunches for a week, before being pressed off to cement until the end of November. The resulting wine is a gorgeous, hazy watermelon pink, with soaring aromas of wild strawberries. It is a wine that hums with life and served chilled, a litre will not last long.