

# 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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PROGANEGA  
*2019*

A brand new cuvée from Marco, this is a blend of Garganega from an old vineyard he farms further up in the hills from his home and Procanico he planted with massale selections from Le Coste. It spent a week or so on skins, before ageing in old barrels for eight months. Compact and savoury with fine tannins and a pronounced minerality that makes for invigorating drinking.