

# La Fornace

Toscana | Brunello di Montalcino DOCG



**Varietal:** 100% Sangiovese

**Region:** Tuscany

**Winemaker:** Fabio  
Gianetti

**Vines Age:** 16-41 years

**Farming:** Working Organic

**Soil:** Clay, Limestone, Sand

**The Story:** A 7ha farm with 4ha under vine, La Fornace was born with the 1987 vintage. The farm sits at 400 meters with an E/SE exposition on sandy soils. The winery produces about 1,250 cases a year and farms organically. Fabio Gianetti, who took over from his father in 1998, makes a style of Brunello that I really like. The wines have plenty of dark fruit, acid, and minerality, but they also have a brambly quality that I have always loved. I sold Fabio's wines at my first wine job and had always hoped I would have an opportunity to reunite with him. This is truly a working, family farm. Everything is done by hand, including picking and sorting the grapes. Fabio recently began to introduce concrete tanks at the winery and the initial results are very impressive.

**Vineyard:** The vineyard is situated on the north-eastern side of the Montalcino hill at an altitude of about 400 meters. The soil is composed of sandy shores with some clay.

**Vinification:** The grapes are hand harvested and hand sorted at the end of September from the best quality vines aged 16 - 41 years. Fermentation occurs in stainless steel tanks for 21 days with 7 days of cryo maceration. Traditionally fermented at 30°C without yeast activation, 8 daily manual punchdowns during maceration, followed by malolactic fermentation.

**Ageing:** In January the wine is transferred into 10 hl and 32 hl Slovenian oak barrels for 36 months.

**Everything else you want to know about this wine:** Brunello di Montalcino was the first Italian wine to obtain the government classification DOCG Denomination of Origin Controlled and Guaranteed, as opposed to just DOC, Denomination of Origin Controlled, in 1980 due to its superior quality.

*Le Storie*  
Wines