

La Fornace

Toscana | Brunello di Montalcino Riserva DOCG



Varietal: 100% Sangiovese

Region: Tuscany

Winemaker: Fabio
Gianetti

Vines Age: 16-39 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 400 masl. The soil is composed of sandy shores with some clay.

Vinification: The best grapes are hand harvested and hand sorted from the 16 - 39 year old vines. Fermentation occurs in stainless steel tanks for 26 days with 8 days of cryo maceration. Traditional and spontaneous fermentation occurs at 30°C followed by malolactic fermentation. Punchdowns performed 4 times daily.

Ageing: In January the wine is transferred into French oak barriques for 48 months. Refinement in bottle for 6 months.

Everything else you want to know about this wine: The Riserva is made from the best grapes within the 16-39 year old vines and aged an additional 12 months in barrel beyond the other Brunellos.

Le Storie
Wines