

La Fornace

Toscana | Rosso di Montalcino DOC



Varietal: 100% Sangiovese

Region: Tuscany

Winemaker: Fabio
Gianetti

Vines Age: 16-46 years

Farming: Working Organic

Soil: Sandy Shores with some
Clay

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 from the younger vines. Fermentation occurs in stainless steel tanks for 21 days with 4 manual pumpovers daily. Traditional fermentation occurs at 30°C followed by malolactic fermentation.

Ageing: In January the wine is transferred to 32 hl Slovenian oak barrels.

Everything else you want to know about this wine: Rosso di Montalcino is the younger sibling of Brunello di Montalcino. Brunello must be aged for at least four years and Rosso di Montalcino requires only one year of aging, which gives producers something to sell as they await the Brunello.

Le Storie
Wines