

La Fornace | “Origini”

Toscana | Brunello di Montalcino DOCG



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 16 - 41 year old vines in late September. Fermentation occurs in stainless steel tanks for 13 days with 10% whole clusters, manual punchdowns performed 3 times daily during maceration and without temperature control.

Ageing: In January the wine is transferred into used 10 year old 10hl Slovenian oak barrels for 36 months.

Everything else you want to know about this wine: The first year Origini was made was in 2012 out of the desire to rediscover Brunello of the past. It is made from the best quality grapes of vines aged 16-41 years and with partial whole-cluster and non-temperature controlled fermentation, it brings tradition back to life.

Varietal: 100% Sangiovese

Region: Tuscany

Winemaker: Fabio
Gianetti

Vines Age: 16-41 years

Farming: Working Organic

Soil: Clay, Limestone, Sand

Le Storie
Wines