



Il Farneto

Vigneron: Valentina & Marco

Location: Emilia-Romagna

Size of Domaine: 34 ha

Terroir: Paliocene Clay Rich in Fossils

Viticulture: Biodynamic

We first discovered the now-celebrated Il Farneto in the winery's early days. Marco Bertoni was a lone warrior, the sole protector of organic and natural agriculture in the hills surrounding the industrial city of Modena. A native Modenese who already had a successful first career as a producer of industrial scales, Marco discovered natural farming through his customers, once even selling weighing equipment to Macea's Cipriano Barsanti. Hooked by this new-found passion, he gave up his business and embarked upon what would become a lifetime obsession: the project of reintroducing the traditional agricultural industry that once thrived in the hills surrounding his hometown.

At the time, we were taken by the passion of the person behind the wines, and as the project grew, the quality of the wine produced here sky-rocketed.

The vines, planted by Marco himself, are now an average of 25 years of age. Yields are kept healthy whilst maintaining a low-intervention approach, meaning fantastic value for honest, real wine. Marco keeps his eyes on the vines year-round, often passing through his vineyards with two donkeys that have been known to accompany him on long-distance solo treks. Spending a day in the vines with Marco reveals the deep connection between the man and his roots in the vineyard. Meanwhile, Tommaso is often found in the cellar, although one foot is always firmly planted in the rows of vines surrounding the domaine. He manages the production here, crafting the wines we have all grown to hold dear.