

# Decanter

the world's best wine magazine

**October 2014**

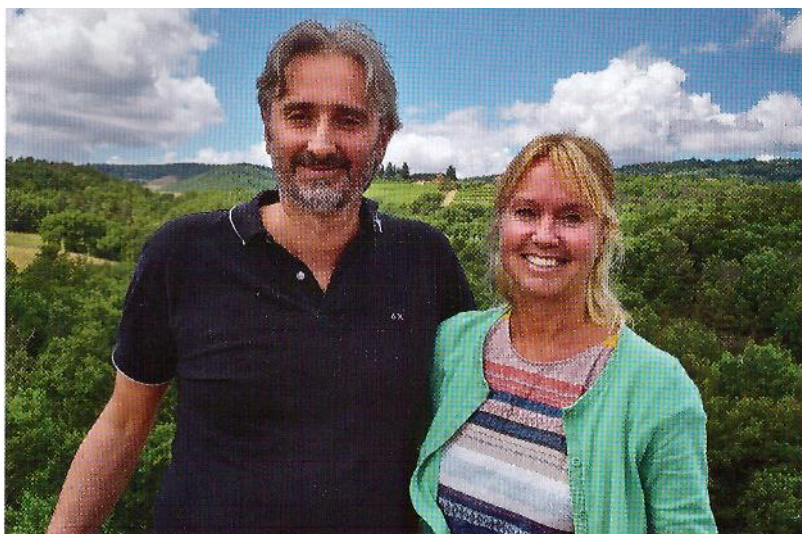
Simone Biliorsi's **Fornacina** estate, which lies next to Fornacella, has a similar back-story. Simone's grandfather, Ruggero, bought the land in 1970. 'Even though he did not drink wine he learned how to grow and make it while working as a sharecropper for another estate,' says Biliorsi.

Fornacina has 5ha of Brunello vines in total, 3ha around the house and winery and 2ha in Castelnuovo dell'Abate. Simone sows beans and lupins between the vine rows over winter. ➤

'This prevents soil erosion and replenishes the soil with nutrients like nitrogen which help vines produce their leaves and shoots.' It takes less than three days to pick everything by hand, 'but there is a 15-day difference in ripening between the winery and the Castelnuovo vineyard sites,' says Simone. The grapes ferment at ground level and then are run by gravity into Slavonian oak vats for ageing.

Fornacina's Brunellos are generous, ripe, richly fruited and savoury smooth. In the early days neighbours Ruggero and the late Alvaro would help each other out by loaning each other tools or grape picking baskets at harvest. They'd even pick each other's grapes if bad weather threatened.

But for now at least, those storm clouds that nearly flattened Montalcino in 2008 seem to have moved on. **D**



Above: Simone Biliorsi and Janne Enevoldsen of Fornacina farm 5ha of Brunello vines

## **Fornacina, Brunello di Montalcino 2009**

16.5 (88)

N/A UK [www.cantinafornacina.it](http://www.cantinafornacina.it)

Classic mix of Sangiovese savouriness and the hot 2009 vintage's sweet ripeness.

The mid-weight tannins and fruit exist in harmony. A ripe wine from a ripe vintage.

Hard to resist. **Drink** 2014-2020 **Alc** 15%