

Fabbrica di San Martino

Profile

Founded in 1735, Fabbrica di San Martino is located on the outskirts of Lucca, the Tuscan city famed for its medieval and Renaissance architecture. While technically within the city limits, the 20 h property is completely surrounded by woods, effectively creating a unique site rich in bio-diversity. Cattle, vegetables, fruits (particularly lemons), olives and vines co-exist together in harmony, all farmed biodynamically.

For over 20 years, Giuseppe Ferrua has been running the Fabbrica. While the role suits him well, Giuseppe does not come from an agricultural background: born in Colombia, he moved to Piedmonte when he was 7, and as a young man, found himself traveling the world in search of adventure and opportunity. This would eventually lead Giuseppe to own many respected restaurants, first in South America, then in Italy. Shortly after setting up shop in Lucca, he fell in love with a regular, a lovely woman named Giovanna, and the two married. Giovanna had grown up in and recently inherited the Fabbrica, and Giuseppe moved in soon thereafter.

Vines have always existed on the farm, and Giuseppe instantly fell in love with the field blend produced from the single parcel in front of the house. So much so that he started selling it as his restaurant's house wine!

By the early 90's, Giuseppe decided to sell his restaurant to focus on running the farm. With no formal training in agriculture, he learned hands-on from the contadini that Giovanna's family had hired to work the land. In doing so, he discovered that the farm had always been worked without chemicals, prompting his decision to immediately request organic certification. After years of working this way, an interest in Rudolph's Steiner's philosophy made Giuseppe realize that the Fabbrica's isolated eco-system lent itself to its own unique equilibrium of bio-diversity. The shift to biodynamic farming followed soon after.

Today, 3 wines are produced from 2.2 h of vines. From the original parcel, a field-blend of 15 Tuscan varieties produces the *Arcipressi* bottling, a light, easy drinking stainless steel wine with short skin maceration meant to be drunk young. In 1999, Giuseppe planted Sangiovese, Colorino and Canaiolo in selection massale, and with this he produces the estate's Rosso, a wine aged in barrels. A small amount of white is also produced from a more recently planted parcel of Vermentino, Malvasia and Trebbiano. The wines are a particularly charming and true expression of Tuscan terroir.