

Italian wines in the world: Il Drago e la Fornace's Oro Toscana Igt

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This winery “Il Drago e la Fornace” is a surprise. We have followed this “out of the box” winery for a while and we appreciate both its wines and its originality in the communication of its wines. It is not a coincidence that its owners come from the design world: they are among the most important chair designers in the world. When you arrive in their suggestive village near Colle Val d’Elsa (Tuscany), you understand immediately that you are not in front of a normal winery. The two lines of vineyards were made with their chairs models, for example.

This wine, called “Oro” 2015, is obtained from the blend between Cabernet Franc (65%) and Sangiovese (35%) and the result is decidedly interesting: it is a perfect combination of a “Tuscan” and an “international” soul. Cabernet Franc increases the “vegetable” part of Sangiovese, however managing to give it greater elegance and finesse. The result is a successful mix that especially enhances the wine’s pairing at the table, in particular with meat-based dishes, starting from the extraordinary cold cuts of the Tuscan tradition. Vegetal notes of tomato and pepper leaves on the nose, but also a nice sensation of cocoa and black pepper. In the mouth the structure is not excessively powerful, but well harmonious and

the tannic texture that gives it the right appeal at the table. We paired it with a typical Tuscan appetizer with the legendary spleen and liver croutons and it was love at first “sip”.

Company Profile

Il Drago e la Fornace is a winery located in Tuscany in the heart of the Chianti Senese area, in Colle di Val d'Elsa. It has its roots in a village surrounded by nature " la Fornace " which includes thirty hectares of red and white vineyards.

Our company produces the main Tuscan denominations of red and white wines (from Brunello to Bolgheri, from Vernaccia to Morellino, and of course all the Chianti wines), with particular attention to Sangiovese-based varieties, the main grape of our territory. To complete this range, we also have a line of Venetian sparkling wines and one of wines from Campania and Sicily.

Our wines combine the high quality of the product with the design of the label, turning each bottle into an exclusive piece, able to capture the customer's attention.

Il Drago e la Fornace (supported by the label design studio [Valentina Cresti & Associati](#)) carefully takes care of the aesthetics of his wines, creating illustrated labels specifically designed for all the bottles. Our Vermentino Giallo Paglia won the prestigious “Label of the Year” award at Vinitaly 2017, thanks to its graphic and strategic image.

Il Drago e la Fornace

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