

TUTTO



GAZZETTA

Bolsena, Lazio

We have known Trish for the best part of a decade and it is safe to say that she is one of the most curious, energetic and enthusiastic people we have ever met.

By her early twenties she had already lived in half a dozen different countries across four continents. Having fallen in love with the food and wine of Italy she decided to move there to learn more and never left. With an insatiable thirst for knowledge, she travelled all over the country spending time with its most talented artisans and notably spent several years living, working and learning alongside two of our most influential producers, Antonio and Daniela of Cantina Giardino and Gianmarco and Clementine of Le Coste.

She now lives in a small cottage in Località Gazzetta on the hills above the village of Bolsena in Lazio's north. In this beautiful spot with views across Lago di Bolsena she farms two hectares of old vineyards planted with Procanico and Ansonica, with a little Malvasia and Moscato scattered throughout.

The lake is one of the largest volcanic lakes in Europe and is blessed with an interesting microclimate due to the special wind patterns created by this great mass of water as it heats and cools. The vineyards sit between the Mediterranean Sea and the Apennine Mountains, which makes for a temperate climate kept fresh by mountain breezes. The soils, mainly ash and sand of volcanic origins, possess an interesting minerality that each variety expresses differently.

In the vineyard she works organically, employing herbal teas from local plants such as nettle, dandelion, willow and camomile. In her makeshift cantina, grapes are fermented and aged in a variety of vessels with nothing added at any stage.

Like Trish, her wines are joyful and full of life. They are pure, delicate and nourishing wines to be enjoyed everyday.

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BIANCO MISTICANZA
2018

From a 40 year old parcel in the vineyard near her home, this is a roughly even field blend of Procanico, Malvasia and Ansonica that spent two days on skins before being pressed off to stainless steel for eight months of elevage. It has gorgeous, gentle aromatics that lead to flavours of orange and herbs, with some fine little tannins to boot.