

TUTTO



LE COSTE

Gradoli, Lazio

Gianmarco Antonuzzi and Clémentine Bouveron tend around 14 hectares of land, with vineyards amongst olive groves, chestnut trees, shrubs and oaks. Sit around Lago di Bolsena near Gianmarco's childhood town of Gradoli in Lazio's north, the soils are volcanic, rich in iron and minerals.

Vines are planted at a density of up to 10,000 plants per hectare, from a mix of massale selections and ungrafted vines. Everything is done by hand, with careful attention to the needs of each plant and while biodynamic principles are employed, the approach here goes above and beyond.

Each year they produce a dizzying number of different wines which are vinified in an ancient cellar in the village's centre where nothing is added at any stage. To taste here is a real treat, Gianmarco is a master of élevage and a real patience in this respect results in some of the purest, most delicious wines we have tried. This is a fascinating project, where the passion and dedication of two people is single handedly putting one of Italy's lesser known villages firmly on the map.

LE COSTE
Gradoli, Lazio



BIANCO R
2016

This 'Riserva' comes from a selection of their best Procanico from vines young and old. The majority of the fruit comes from a parcel named 'La Chiesa' next to the church of Madonna della Quercia, with the balance coming from a couple of other parcels of old vines. The fruit is destemmed and spends three weeks on skins before being pressed off to old casks for two years. Profoundly mineral, it possesses a fine texture and delicate flavours of citrus and herbs.