

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



CARBÒ
2019

Clem and Gianmarco learnt the art of carbonic maceration whilst working for some of the best proponents of the style in France and this wine is only made in years where they are able to harvest perfect bunches. A selection of Sangiovese from their 'Le Coste' vineyard, the grapes are fermented in open top wooden casks for one month, before being pressed to old casks to finish fermentation and for two years of *élevage*. There is a real elegance on display here, with fine tannins and complex flavours of cherry, minerals and bitter herbs.