

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.

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DUE M
2019

A blend of Moscato Giallo and a local variety of Moscato with smaller bunches from both their 'Le Coste' and 'Vigna Grande' vineyards. The grapes are fermented on the skins, one variety carbonically as whole bunches and the other destemmed, for around a month. After pressing, the wine was aged for twenty months in old French casks, rendering a gorgeous, nuanced and perfumed wine that strikes a delicate balance between fruit, flowers, sea salt and zest.