

TUTTO

GUTTAROLO

Gioia del Colle, Puglia



Cristiano Guttarolo's wines are unlike any others from Puglia.

Cristiano's masseria can be found just outside the village of Gioia del Colle, where his seven hectares of vineyards and old olive trees are planted some four hundred metres above sea level over the rugged terrain of the Murge Plateau.

Here, daytime temperatures are cooler than usual thanks to a strong breeze from the Adriatic, and the site's elevation brings fresh evenings. The unique landscape produces wines that are thrillingly unique. Heady with wild, sunkissed fruit, the limestone of the karst imparts a luminous quality, whilst the unique climate allows them to retain a lightness so often missing in this part of the world.

In the vines, Cristiano takes a decidedly hands-off approach. Working organically and eschewing the use of chemicals, he prefers to let wild herbs and flowers grow for much of the year and as a result the farm teems with life.

In the cantina, he works in the simplest of fashions, bottling his wines with no additions in the spring following the harvest, in the hope of capturing the energy of the place he calls home.

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LAMIE
2024

Primitivo from vines up to fifty years old, destemmed and fermented on the skins for a week, before being pressed to large porcelain amphorae to rest until the following spring. This is one of the most compelling examples of the grape we have tried, pairing its dark, southern fruit with refreshing notes of herbs and spice.