

# TUTTO

## LE COSTE

Gradoli, Lazio



Gianmarco Antonuzzi and Clémentine Bouveron tend around fourteen hectares of vines, around Lago di Bolsena near Gianmarco's childhood town of Gradoli in Lazio's north.

They worked for many years for some of France's great vigneroni and their time spent with the likes of Bruno Schueller and Dard et Ribo has been influential on their work. They moved to Gradoli in the early 2000s, seeing untapped potential and eager to apply what they had learned to the fascinating local grape varieties and unique terroir.

Their picturesque vineyards sit amongst chestnut trees, shrubs, oaks and the olive trees from which they produce their excellent olio. The soils are of volcanic origin and are rich in iron and minerals. The vines are planted at a density of up to ten thousand plants per hectare and are 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 traverse many styles. They are vinified without any additions in an ancient cellar in the village's centre, where Gianmarco has proven to be a real master of *élevage*. The results are some of the purest, most delicious wines we have tried.

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LE VIGNE PIÙ VECCHIE  
*2016*

A selection of Procanico from their oldest vines, all of which are over fifty years age. Only the free-run juice is used here, with the wine aged in a thousand litre cask for two years. Pale, straw yellow in the glass, time has rendered a wine of subtle power and great poise that pairs complex notes of citrus, smoke and salt to beautiful effect. Displaying real finesse, it will continue to evolve beautifully over the coming years.