

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 and rich in iron and minerals.

Vines are planted at a density of up to 10,000 plants per hectare, comprising 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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LULÙ
2020

Inspired by Clementine and Gianmarco's time working for the great vigneroni of France, this Syrah from young vines was fermented as whole bunches for a fortnight, before being destemmed by hand, macerated for a further three weeks and pressed off to old barrels for twenty months. Heady with brambly fruit, woody herbs, black olive and brine, its firm tannins scream for a nice piece of lamb on the grill.