

# 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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PNT  
*2018*

From their 'Piancabella' vineyard, a natural amphitheatre some five hundred metres above sea level exposed south east. Here, Pinot Noir is planted on soils made up of small volcanic stones named 'pianca' at a density of seven thousand vines per hectare. The grapes are fermented in tini as whole bunches for ten days, destemmed to macerate for a further three weeks, then pressed off for a year in old casks. From a cooler vintage, this delicate, fragrant Pinot Noir pairs complex flavours of earth, smoke and little red fruits, making for something thrillingly unique.