

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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ROSSO
2017

Mainly Sangiovese, with small amounts of Cilieggiolo, Colorino, Canaiolo and Vaiano. A blend of three parcels of various ages, elevations and expositions, harvested individually. The grapes are destemmed and spend ten days on skins, followed by a year in old chestnut casks. With gorgeous aromatics and a cherry-hue, it displays a wonderful brightness of fruit. One of their best yet.