

**LE COSTE**  
(Gradoli, Italy)

February 2021

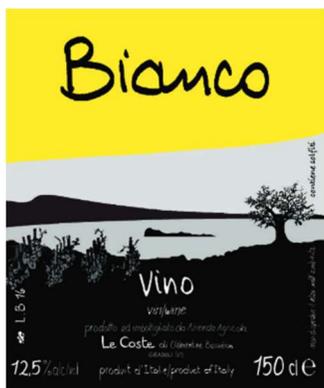


*With Gianmarco in 2018 in one of many tiny parcels of Le Coste. Lake Bolsena is in the distance. Photo by Steven Hundert.*

After years of visiting many vineyards, I can't think of no other vineyards that embrace more abundance of diversity and beauty than those of Le Coste. The tiny parcels of vineyards dot the east and south-facing slopes, high up from the Lake Bolsena. You can see the lake in the distance in the photo above.

The vineyards simply blend into the environment, among the flowers, herbs, birds, and trees. It is as though the vineyards were supposed to be there from the beginning. All things are in harmony with nature. At times, I had to look hard to look for the vines. Can you spot the vines in the photo above? As I walked the vineyards with Gianmarco, everything was more alive, brighter. Oh heck, I felt more alive. It was like Clémentine and Gianmarco turned the 'life-intensity' dial to maximum.

Le Coste is located in Gradoli, which is about two-hour drive north of Rome. Clémentine Bouvéron and Gianmarco Antonuzi, wife and husband, are the proprietors of Le Coste. Clémentine and Gianmarco somehow capture the essence of their land in all of their wines. Their cuvées are beauty, disguised as wines. And every time I drink a bottle of Le Coste, I feel like Clémentine and Gianmarco have turned my 'wine-intensity' dial to maximum.

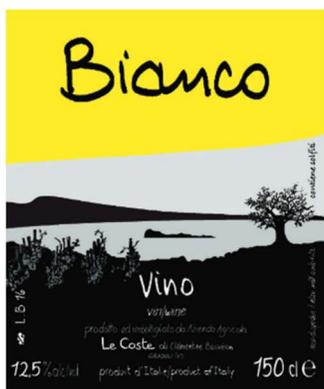


### **BIANCO 2018**

**SKU: 178801 Speculative 750 ml 12 bottles/ case  
\$35.09 Wholesale / \$45.00 Retail per bottle**

This is a new vintage. Fresh and fragrant. A hint of peach-apricot and fields of summer flowers. Unforgettable nose and taste. Raw. Alive. This wine sees about two weeks of skin contact. A skin-contact wine like no other that I know. Made with mostly *Procanico*, *Malvasia di Candia* and *Malvasia Toscana* with a smattering of *Roschetto*, *Pedino*, *Romanesco* and *Ansonica*. Clémentine and Gianmarco spend extraordinary effort of growing, selecting and blending to make their wines every vintage. Serve

stirred, cloudy and chilled. That is how Clémentine serves her skin-contact wines at the winery.



### **BIANCO 2017 (MAGNUMS)**

**SKU: 094717 Speculative 1.5 Litre 6 bottles/ case  
\$77.65 Wholesale / \$100.00 Retail per bottle**

This MAGNUM is from the 2017 vintage, which was sunnier than 2018. The flavours are a little riper than the 2018 above and has slightly more pronounced spice and exotic taste. Wine tastes better in MAGS, according to all of our producers and I wholeheartedly agree. Life is short; drink MAGS.



### ROSSO 2018

**SKU: 178804 Speculative 750 ml 12 bottles/ case**  
**\$30.14 Wholesale / \$39.00 Retail per bottle**

This is a new vintage. Made with 95% *Sangiovese* with a splash of *Ciliegiolo*, *Cannaiolo* and *Vaiano*. Ahh, no other red speaks so provocatively Italian to me. Bright and perfumed. Lively with mouth-watering acidity. All the varieties are planted together in the same vineyard as tradition demands. Hand-harvested grapes are fermented with ambient yeasts, like all of their wines. The wine spends about a year in large (1,000 and 2,000 litre) traditional chestnut barrels. A wine that speaks to a sense of place and of a great Italian tradition, resulting from the farming and cellar practices that are pure.



### Ripazzo Bianco 2018

**SKU: 015162 Speculative 750 ml 12 bottles/ case**  
**\$25.17 Wholesale / \$33.00 Retail per bottle**

This wine sees skin-contact. This is *Litrozzo Bianco* 2018 refermented on the skins of *Litrozzo Bianco* 2019. That's right. *Ripazzo* is a pun on *Ripasso*, a practise of refermenting a wine a second time on skins. *Pazzo* means crazy in Italian and *ri-pazzo* means twice crazy. Amber colour with some tannins from the skin contact. Clementine wrote to say, "this has a beautiful fruit character and it is perfect match with our Italian foods". Cloudy and unfiltered. Made with *Procanico* and *Malvasia* grapes, with bits of other varieties including *Montefiascone*, *Roschetto*, *Verdello*, *Petino* and *Romanesco*. This wine is best served chilled but not ice cold. Cook your favourite Italian dishes or take out your favourite pizza, open a bottle of this, and go *Pazzo*. A new wine in our market.



### Ripazzo Rosato 2018

**SKU: 015170 Speculative 750 ml 12 bottles/ case**  
**\$25.17 Wholesale / \$33.00 Retail per bottle**

The base wine is *Litrozzo Bianco* 2018 but refermented on the skins of *Litrozzo Rosato* 2019. Aromatic, fresh and easy drinking. Like the other *Ripazzos*, alcohol is low and drinkability is high. The unforgettable fragrance of *Aleatico* varietal shining though. *Aleatico* is fast becoming my favourite. *Aleatico* is a thin-skin varietal that gives light colour, perfumed wine. It is somewhat like *Plousard* from Jura or *Pineau D'Aunis* from Loire. Try to save some for your summer evenings. The label tells all I need to know what the *Ripazzo* wines are all about.

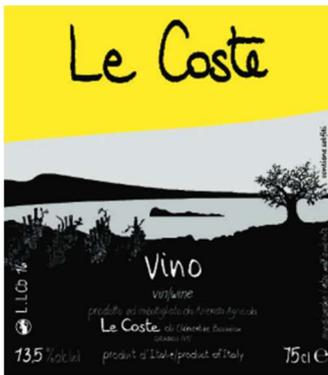


**Bianchetto 2019**

**SKU: 015167 Speculative 750 ml 12 bottles/ case  
\$28.25 Wholesale / \$37.00 Retail per bottle**

This is a new wine in our market. This wine is made with mainly *Procanico* and *Malvasia di Candia*, *Moscato* and many other local varieties. This is a skin-contact wine. This white was macerated on its own skins for about two weeks. *Élevage* is about five months in neutral barrels, followed by months of bottle aging prior to release. This wine has a great structure and finishes with aromatic nuances. Goes down so

easily. Beautiful.



**Le Coste Bianco 2017**

**SKU: 223385 Speculative 750 ml 12 bottles/ case  
\$56.34 Wholesale / \$73.00 Retail per bottle**

When *Michelangelo* was asked: “How did you carve *David* out of a solid marble?”, *Michelangelo* supposed responded: “*David* was already in there; I just had to chip away the excess.” This wine has no excess. It is all in balance and beauty. Statuesque. This is the top skin-contact wine for *Clémentine* and *Gianmarco*. Complexity shining through from the hard work in the vineyard. From the *Le Coste* vineyard of the ungrafted vines planted to 10,000 vines per hectare on an *Alberello* training

system. Mostly from *Procanico*, *Vermentino* and *Malvasia* with tiny additions of local varieties. This wine sees skin contact. The grapes are gently pressed and aged in old *botti* for about a year with many months of bottle aging prior to release. This wine has a long life ahead. This is a new shipment.



**Bianco R 2017**

**SKU: 094576 Speculative 750 ml 12 bottles/ case  
\$47.37 Wholesale / \$61.00 Retail per bottle**

From the best selection of *Procanico* – meaning ‘*Riserva*’ and hence the name of this wine. Fruit of a powerful vintage. Spices and wild flowers hit your nose. Grapes are fully destemmed and macerated on berries for three weeks in open oak vats, and the wines obtained were aged two years in 500 litre oak barrels and six months in bottle. This skin contact wine has a sense of balance.



### **ALEA JACTA EST 2015**

**SKU: 178851 Speculative 750 ml 12 bottles/ case**  
**\$55.53 Wholesale / \$72.00 Retail per bottle**

This is a new vintage. Red made from 100% *Aleatico*. Share a bottle of this and fall in love. Heavenly. Haunting. Beautiful fragrance of wild flowers with texture. Unforgettable taste. Richer and decadent than the previous shipment of the 2014 vintage. What a singular wine. The wine is aged for about two years in neutral 500 litre barrels, followed by equally long aging in bottles prior to release. There are not many producers doing this long *élevage*. Serve slightly chilled to bring out the fragrance. *Alea Jecta Est* is a Latin phrase supposedly uttered by Julius Ceasar in 49 BC as he led his army across the *Rubicon River* in defiance of the Roman Senate. *Alea Jecta Est* means “*the die is cast*” or “*point of no return*”. I can’t think of a more fitting name for this wine.



### **Rosso di Gaetano 2019**

**SKU: 178869 Speculative 750 ml 12 bottles/ case**  
**\$27.07 Wholesale / \$35.00 Retail per bottle**

This is a new vintage. The last time we received any allocation was the 2017 vintage. Beautiful nose and texture. Made from Sangiovese, Syrah and Merlot, with three weeks maceration on skins. This wine has a great structure and tannin, balanced by fragrant fruit. The balance makes this wine easy drinking with persistent and complex finish. Serve slightly chilled. This will be even better with a few months of cellaring.



### **LOT 20 2015**

**SKU: 178900 Speculative 750 ml 12 bottles/ case**  
**\$47.37 Wholesale / \$61.00 Retail per bottle**

Deeper and more complex than the Rosso. This is made from 100% *Sangiovese*. This wine is from a single vineyard and vines are about fifty years old. This cuvee is only made in certain vintages when Clémentine and Gianmarco feel the single parcel gives something compelling. The *élevage* is in neutral barrels and is about eighteen months before bottling. Then the bottles are kept for about many months prior to release.

All of our wines are shipped in a reefer (temperature-controlled container) for protection.