
LE COSTE
(Gradoli, Italy)

January 2020



With Clémentine Bouvéron and 100+ year old olive tree behind her at Le Coste in the village of Gradoli in Lazio.

I know no other vineyards like *Le Coste*; I know no other *vignaioli* like Clémentine & Gianmarco; and I know no other wines like *Le Coste*. Gianmarco Antonuzi and Clémentine Bouvéron are a husband-and-wife team of *Le Coste*, located in a tiny hilltop village of *Gradoli*. *Gradoli* is about two-hour drive north of Rome. Having met Gianmarco and Clémentine, being with them is to experience a Puccini opera. So much passion, drama but mostly about the love of their land, wines and their two young daughters. I simply cannot imagine without the two together.

Gianmarco and Clémentine have a dizzying array of indigenous varietals: *Procanico*, *Malvasia*, *Vermentino*, *Aleatico*, *Greghetto Cilieggiolo*, *Canaiolo*, *Colorino*, *Vaiano Procanico*, *Moscato*, *Malvasia*, *Ansonico*, *Verdello*, *Greco*, *Roscetto*, *Petino* and *Romanesco*. *Le Coste* wines span many vintages of about twenty different cuvées each year. It really is hard to keep-up with *Le Coste*. The vines are farmed naturally. Their vineyards are buzzing with life, full of wild insects, birds and flowers. Gianmarco and Clémentine capture the essence and beauty of their vineyards and translate them into bottles. I love *Le Coste*.



LITROZZO ROSSO 2018

SKU: 148563 Speculative 1 Litre 12 bottles/ case
\$26.72 Wholesale / \$31.00 Retail per bottle

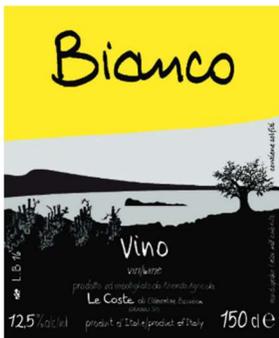
One litre of thirst-quenching red wine. That’s right. ONE LITRE. Why? Because 750 ml is not quite enough for this vino, you silly. The label is self-explanatory. This is a blend of primarily Sangiovese and Montepulciano. This joyous wine sees just about a week of short maceration, which makes this wine light on its feet. The wine is bottled in spring following the vintage with nothing added. A hint of spice and summer fruits. The tannins are gentle. Drink this LITROZZO ROSSO slightly chilled.



LITROZZO ROSATO 2018

SKU: 148583 Speculative 1 Litre 12 bottles/ case
\$26.72 Wholesale / \$31.00 Retail per bottle

Si, it is one litre of thirst-quenching rosato or rosé. This rosato is a blend of Procanico, Aleatico and Sangiovese of young vines. The directly pressed juice is fermented and bottled in the spring with nothing added. Finito. The grapes are picked intentionally earlier to keep this wine light & fresh and to keep alcohol low (~11%). All this thoughtfulness makes this rosato quaffable. It is pale pink with floral notes. Fragile and pretty with a little greenness that I love in rosato.

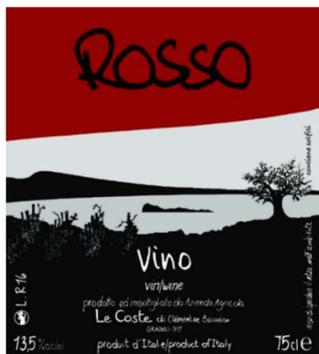


BIANCO 2017

SKU: 178801 Speculative 750 ml 12 bottles/ case
\$35.07 Wholesale / \$41.00 Retail per bottle

A new vintage. A blend of Procanico and Malvasia from the vines grown on volcanic soil. Hand-harvested grapes go through spontaneous fermentation with ambient yeasts, like all of *Le Coste* wines. This white wine sees skin contact just for a few days. The wine rests in the extremely cold cellar for about a year, followed by some additional bottling age before being released. Aromatic. Balanced. Pretty. Unfiltered. Turn bottle upside down

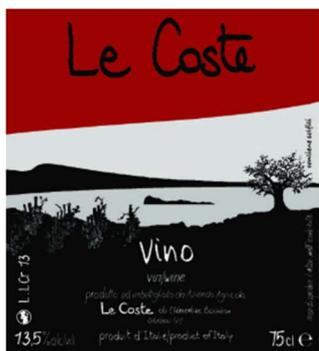
for a minute and drink Bianco stirred & cloudy. The lees from the whites are marrowy and not gritty, adding silky texture to a drinking pleasure. And that is how Clémentine serves her skin contact wines.



Rosso 2017

SKU: 178804 Speculative 750 ml 12 bottles/ case
\$30.12 Wholesale / \$35.00 Retail per bottle

This is a new vintage. Forget fake Chianti and drink this real Rosso. This is made from Greghetto (the local varietal known as Sangiovese elsewhere) with a splash of Cilieggiolo, Cannaiolo and Vaiano. Delicious, food-friendly Italian red. This is a mixture of young and old vines from various parcels with all different expositions, altitudes and soils. The wine spends about a year in chestnut barrels. Bright. Charming. Natural mouth-watering acidity makes this wine so food friendly. Serve slightly chilled.



Le Coste Rosso 2015

SKU: 137766 Speculative 750 ml 12 bottles/ case
\$55.50 Wholesale / \$65.00 Retail per bottle

Finally got some allocation. This is new to our market. Beautiful. This is 100% Greghetto (aka Sangiovese elsewhere). The grapes are fermented with stems and aged in neutral 500 litre neutral barrels for about two years. Then, it is further aged in bottles for eighteen months prior to release. This long *élevage* has resulted in quality that is utterly compelling. Complex and elegant. The vines are from the site where there is a high density of 10,000 ungrafted vines per hectare on *Arbarello*, which means each vine is supported by a wooden stick. It is rare to drink a wine made from ungrafted vines. *Arbarello* is a traditional method of farming, which is labour intensive but gives finer grapes. It is rare to see *Arbarello* in Italy nowadays. This wine has a long life ahead.



Paino 2013

SKU: 223379 Speculative 750 ml 12 bottles/ case
\$78.88 Wholesale / \$93.00 Retail per bottle

This is the top wine for Le Coste. A selection of 100% Procanico from the best parcels of *Le Coste: Le Chiesa* and *Terrazzo* vineyards. The grapes are harvested when they turn pink, which gives this wine its natural hue. This wine sees skin contact. This wine goes through incredible *élevage*. The wine is macerated about four weeks and is aged in neutral 500 litre barrels for two years before bottling. Then, the wine is aged in bottles for additional three years to reach harmony and complexity before release. A tiny production. A rare treat.



LOT 20 2015

SKU: 178900 Speculative 750 ml 12 bottles/ case
\$47.35 Wholesale / \$56.00 Retail per bottle

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 without diminishing the quality of Rosso above. More complex and deeper than the Rosso above. The *élevage* is in neutral barrels and is about eighteen months before bottling. Then the bottles are

kept for months prior to release. Serve slightly chilled.

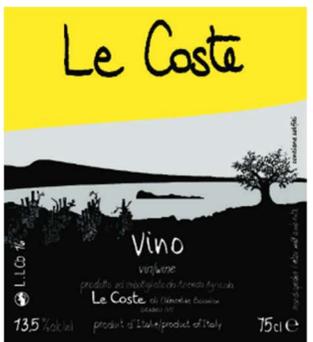


Alea Jacta Est 2014

SKU: 178851 Speculative 750 ml 12 bottles/ case
\$55.50 Wholesale / \$65.00 Retail per bottle

Haunting fragrance of wild flowers with texture and taste to match. I can smell this wine all night. What a singular wine. And what a beautiful wine. This will linger in my wine memory forever. This is 100% Aleatico. The vines are about 40 years old. The wine is aged for about two years in neutral 500 litre barrels, followed by many months in bottles. Serve slightly chilled. *Alea Jacta Est* means in Latin “*The die has been cast*” or

“*The fate has been sealed*”. An appropriate name for this wine. Serve slightly chilled.



Le Coste Bianco 2017

SKU: 223385 Speculative 750 ml 12 bottles/ case
\$56.32 Wholesale / \$66.00 Retail per bottle

From the *Le Coste* cru of the ungrafted vines planted to 10,000 vines per hectare on an *Alberllo* training system. This is the first wine I have tried that is from ungrafted vines. 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 takes on floral

minerality taste. Elegance in a bottle.

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