

**LE COSTE**  
(Gradoli, Italy)

July 2020



*With Clémentine (far left) and the vineyard workers at Le Coste attending 10,000 vines per hectare.*

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. In all of my travels of visiting vineyards, I know Le Coste is the only producer that has planted 10,000 vines per hectare. I only read about such high-density plantings in an old wine text. Producers nowadays in Italy and France, on average, plant about 4,000 to 6,000 vines per hectare. The vineyard work required to maintain healthy 10,000 vines per hectare is immeasurable. The purpose of this high-density is to force the vine roots to dig deeper to compete for nutrients, which results in wines of *terroir*, as oppose to wines of fruit. The majority of vines in Champagne and Burgundy in 1800's, prior to phylloxera, were planted to such high-density planting.

As if the high-density planting is not quite good enough, the vine training is on *Albarello* at Le Coste. *Albarello* is an ancient method of training each vine on a stick, as oppose to on wires, so as to limit the yields. In the photo above, you can see the tight spacing between the vines, as the workers tie the new vine shoots to the sticks. The cellar work at Le Coste is just as mad quality-driven as their vineyard work. The path chosen by Clémentine and Gianmarco is as uncompromising and compelling as their wines. I am grateful of Clémentine and Gianmarco. They make my personal pursuit of wine importing worth awhile.



**Le Primeur 2019**

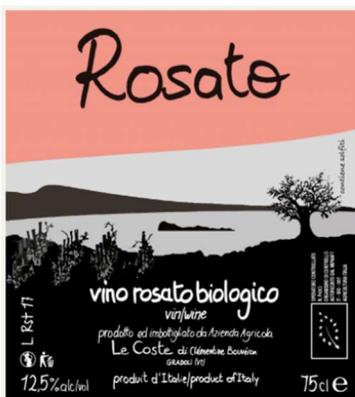
**SKU: 148557 Speculative 750 ml 12 bottles/ case**  
**\$34.15 Wholesale / \$44.00 Retail per bottle**

*Aleatico* grapes fermented with stems. Stunning aroma and taste to match. Clémentine and Gianmarco wrote to say the 2019 vintage gave perfectly matured grapes while maintaining freshness. This wine is crunchy and delicious but also has some structure. Drink this wine in the next couple of years. This wine is best served slightly chilled.

**Le Primeur 2019 (MAGNUMS)**

**SKU: 166096 Speculative 1.5 Litre 6 bottles/ case**  
**\$80.01 Wholesale / \$103.00 Retail per bottle**

Even better in MAGS.



**Rosato 2018**

**SKU: 094587 Speculative 750 ml 12 bottles/ case**  
**\$40.53 Wholesale / \$52.00 Retail per bottle**

Delicate, floral, and fragrant are the personalities that I admire the most in a great rosato. 100% *Aleatico*. *Aleatico*, known for decades of making easy quaffing rosato or rosé in the Lazio region, finds very different and complex expression in this version. Destemmed grapes are left on skins for a few hours before pressing to give this rosato delicate colour. Fermentation lasts for two months in cool

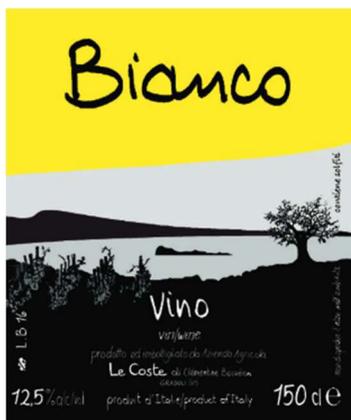
temperatures, followed by *élevage* in neutral barrels for about ten months. Bottle aged for further six months prior to release. A true rosato.



**ALEA JACTA EST 2014**

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

Red made from 100% *Aleatico*. Hauntingly beautiful 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. The wine is aged for about two years in neutral 500 litre barrels, followed by equally long aging in bottles prior to release. Serve slightly chilled.



**BIANCO 2017**

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

Fresh. Lively. Peach-apricot nose that pumps out deliciousness. This wine sees about two weeks of skin contact. Made with mostly *Procanico*, *Malvasia di Candia* and *Malvasia Toscana* with a smattering of *Roschetto*, *Pedino*, *Romanesco* and *Ansonica*. I am too busy drinking this and I cannot be bothered to look up all the research that I did on those Italian varietals. I am sure each varietal contributes some quality to the blend. One thing is certain: DELICIOUSNESS. Unfiltered. Serve cloudy and chilled, the way Clémentine does at the

winery.

**BIANCO 2017 (MAGNUMS)**

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

Even better in MAGS.



**Le Coste Bianco 2017**

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

A wine of distinction. Tasting side by side, this *Le Coste Bianco* is quite more complex than the *Bianco* above. Elegance and 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 *Alberllo* 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 takes on floral mineral taste.



**Le Coste Due M 2017**

**SKU: 094579 Speculative 750 ml 12 bottles/ case \$55.53 Wholesale / \$72.00 Retail per bottle**

This is 100% *Moscato* from two different vineyards of *Le Coste* and *Vigna Grande* - hence the name “Due M”. This wine sees skin contact. The wine is aged for about twenty months in neutral demi-muids (500 litre barrels), followed by six months in bottles to settle down. Beautiful fruits recalling the unforgettable aromatics of *Moscato*. A heady wine. Pure pleasure.



**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. Grapes are fully destemmed and macerated on berries for three weeks in open French 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 impressive structure, power and balance.



**Rosso 2017**

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

Made with *Sangiovese* (the locals call the varietal *Greghetto*) with a splash of *Ciliegiolo*, *Cannaiolo* and *Vaiano*. This red has all the hallmarks of a great Italian red - delicious, easy and yet retaining its complexity with freshness. 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 and so Italian.

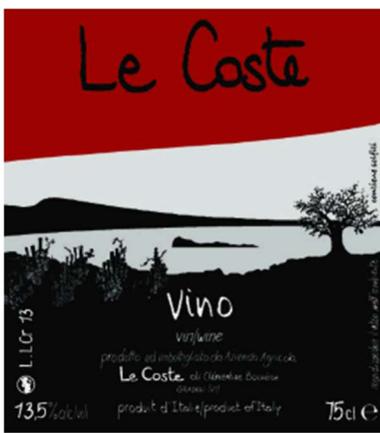
*(Perhaps, taking a break with a glass of wine before reading the rest?)*



**LOT 20 2015**

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

More deeper and complex than the Rosso above. This is also 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. The *élevage* is in neutral barrels and is about eighteen months before bottling. Then the bottles are kept for about six months prior to release.



**Le Coste Rosso 2015**

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

One of the finest and compelling Italian reds to touch my lips. Beautiful. A wine of depth and direction. This is 100% *Sangiovese*. 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. 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. This wine has a long life ahead.



**LITROZZO Bianco 2019**

**SKU: 014405 Speculative 1 Litre 12 bottles/ case**  
**\$26.74 Wholesale / \$35.00 Retail per bottle**

Made with *Procanico* and *Malvasia* grapes, with bits of other varieties including *Montefiascone*, *Roschetto*, *Verdello*, *Petino* and *Romanesco*. This is a skin-contact wine. This is the original one litre of quaffable Italian wine. Now, often copied but never duplicated. Joyful. Waves of fun, pleasurable drinking at a dinner table with all dishes Italian. Unfiltered. Clémentine and Gianmarco suggest drinking this wine stirred and cloudy. The lees add marrowness to this skin contact wine. Plenty of acidity. Fruity and crunchy with slight tannins from the skin contact.



**LITROZZO ROSSO 2019**

**SKU: 148563 Speculative 1 Litre 12 bottles/ case**  
**\$26.74 Wholesale / \$35.00 Retail per bottle**

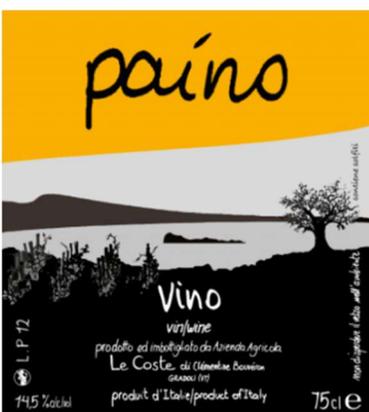
Direct words from Clementine and Gianmarco: “This 2019 comes from a short maceration of Sangiovese and Merlot... The result is a red with a great little structure that unites fruit & freshness and becomes easy to pair to any food. One glass is never enough!” One litre of thirst-quenching red wine. That’s right. ONE LITRE. Drink this LITROZZO ROSSO slightly chilled and dream about your favourite trattoria in Rome on a hot summer evening.



**LITROZZO ROSATO 2019**

**SKU: 148583 Speculative 1 Litre 12 bottles/ case**  
**\$26.78 Wholesale / \$35.00 Retail per bottle**

This year, LITROZZO ROSATO comes from a short maceration of mostly Aleatico with some Sangiovese and Merlot and a touch of Procanico. The unforgettable fragrance of Aleatico shining though. Summer fruits. Easy drinking. A perfect wine to quench your thirst at any time of the day. Si, it is one litre of thirst-quenching rosato or rosé.



**Paino 2013**

**SKU: 223379 Speculative 750 ml 12 bottles/ case**  
**\$78.91 Wholesale / \$102.00 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.

### **NINI E LULU 2018**

**SKU: 094709 Speculative 750 ml 12 bottles/ case**  
**\$33.91 Wholesale / \$44.00 Retail per bottle**

This is made from 100% Syrah. Energetic. Summer fruits with attractive nose. Displaying wine with typical Syrah bold colour in its youth. This wine is vinified with stems for a couple of weeks, followed by a classic maceration in contact with the skin for a further two weeks. *Élevage* is in neutral demi-muids (500 litre barrels) for a year with some additional aging in bottles prior to release.

### **NINI E LULU 2018 (MAGNUMS)**

**SKU: 094712 Speculative 1.5 Litre 6 bottles/ case**  
**\$78.60 Wholesale / \$101.00 Retail per bottle**

Also comes in MAGS.

### **BOMB BULLES 2011**

**SKU: 094584 Speculative 750 ml 12 bottles/ case**  
**\$47.36 Wholesale / \$61.00 Retail per bottle**

This sparkler is predominately *Procanico*. It is naturally fermented in the bottle, remaining until 2018 on the fine lees. After manual disgorging and filling with the same wine, it spent another year before being released. It is even better if you let this sparkler breath for a few minutes before you enjoy because after 7 years on the lees, the wine naturally wants to take in some air. As the wine breathes, it reveals its character. Complexity shining through from the dedicated farming and extended lees aging. Comes in a crown cap with a label that makes me smile.

### **PNT 2016**

**SKU: 094704 Speculative 750 ml 12 bottles/ case**  
**\$68.40 Wholesale / \$88.00 Retail per bottle**

This wine is pinot noir, which comes from a very steep vineyard, an amphitheater facing south east, about 500 meters above the sea level. Fresh and mineral, with a perfect balance. Vinified with whole grapes, after plunging in an open truncated cone-shaped vat in French oak, it macerates for three weeks. After pressing, the wine ages for one year in 500 liter French oak barrels and about 24 months in bottle.

[www.racinewineimports.ca](http://www.racinewineimports.ca)