

LE COSTE
(Gradoli, Italy)

June 2019



With Gianmarco Antonuzi of Le Coste in the village of Gradoli in Lazio. Photo by Steven Hundert.

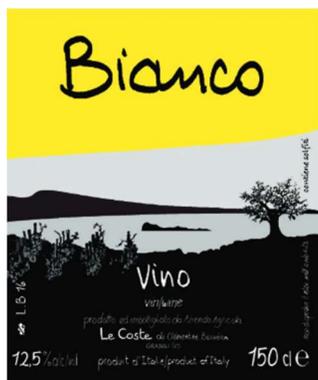
Le Coste is a dream in the making. Gianmarco Antonuzi and Clémentine Bouvéron are a husband-and-wife team of Le Coste. After being disillusioned as a lawyer in Rome and through a passage of fate, Gianmarco found himself at a great family domain in Alsace, France. Meanwhile, Clémentine, after her studies at an oenology school in her native France, was summoned to an internship at the same domain in Alsace. That is where Gianmarco and Clémentine were destined to meet. It was 2001. The universe was conspiring Clémentine and Gianmarco to fall in love. Having met them, I cannot imagine Le Coste without the two together.

Gianmarco had purchased a small hillside that overlooks the volcanic Lake Bolsena in the village of Gradoli prior to meeting Clémentine. You can see a glimpse of the dramatic vineyard on the photo above with the lake in the distance. Gradoli is about two-hour drive north of Rome. Gianmarco had family ties to Gradoli as his grandfather had home in the village and Gianmarco spent much of his childhood summers there.

In 2004, Gianmarco and Clémentine started planting a dizzying array of indigenous varietals: *Procanico, Malvasia, Vermentino, Aleatico, Greghetto Ciliegio, Canaiolo, Colorino, Vaiano Procanico, Moscato, Malvasia, Ansonico, Verdello, Greco, Roscetto, Petino* and *Romanesco*. The plantings are amazing 10,000 vines per hectare (average in the region is about 4,000) and each vine is trained *Albarello*, meaning each vine is supported by a wooden stick. The high density forces the vine roots to go deep; the *Albarello* keeps the yields in check; and the resulting wines are complex. No one plants 10,000 vines per hectare anymore. There is no modern tracker that can fit such density planting. It is too much work. I only read about such vine planting density in Burgundy and Champagne in a historical wine text.

The manual labour that goes into that density of vines on *Albarello* is back-breaking. As if that was not quite enough, all vines are *selection massale* and some are *franc de pied* (ungrafted vines). The vines are farmed naturally. The intention behind all this traditional work is to grow the vines that will translate the land and its surroundings, giving their wines depth. The surface has now grown to 14 hectares but only 7 hectares are planted to keep diversity. There are chestnut and olive trees that dot the landscape. Gianmarco and Clémentine also rent and farm small vineyards in the village.

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. I am excited to announce Le Coste for the first time.



BIANCO 2016

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

A blend of Procanico and Malvasia from the vines grown on volcanic soils. Hard-harvested grapes go through spontaneous fermentation with ambient yeasts – like all of Le Coste wines. This white wine sees skin contact 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. I am lost for words. Unfiltered. Sunrise-hue that weaves magic like no other wine that I know. Very high

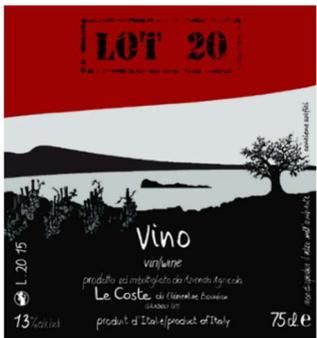
on the delicious scale.



Rosso 2016

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

This is made from Greghetto (the local varietal known as Sangiovese elsewhere) with a splash of Ciliegiolo, Cannaiolo and Vaiano. 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 of Greghetto makes this wine so food friendly. A wine to drink by bucketful with all dishes Italian with your loved ones at a dinner table. Serve slightly chilled.



LOT 20 2015

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

This is made from 100% Greghetto. 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 elegant and minerally than the 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. Serve slightly chilled.

Pizzicante Rosato 2017

SKU: 223410 Speculative 750 ml 12 bottles/ case
\$25.71 Wholesale / \$30.00 Retail per bottle

This frizzante wine is made from Greghetto, Procanicao and Aleatico in direct press. The wine finishes fermentation in the bottle following the traditional *ancestral* method and it is disgorged after one year. The patience of one year on its lees really help to develop body and aroma. This frizzante rosato has some structure but it goes down easily. So, it is best to have this rosato with your favourite Italian dishes. Very fresh rosato frizzante. Comes in a crown cap. And frankly, who has the patience for the rituals of opening a traditional sparkling cork when the rosato is this delicious and bubblicious. Is bubblicious a word?

Pizzicante Rosso 2017

SKU: 223415 Speculative 750 ml 12 bottles/ case
\$25.71 Wholesale / \$30.00 Retail per bottle

Rev-up your Vespa, pick-up a bottle of this on your way to meet your lover. This refreshing red frizzante is made with Greghetto and Merlot that are macerated for about a week. Then, the wine finishes its fermentation in the bottle – i.e. the traditional *ancestral* method. The wine is disgorged a year later. Crisp and fragrant. Comes in a crown cap. When I drink Le Coste wines from Clémentine and Gianmarco, I feel like moving to Italy, live off the land, and let the world pass me by. Damn, I miss Italy!



Rosso di Gaetano 2017

**SKU: 178869 Speculative 750 ml 12 bottles/ case
\$26.33 Wholesale / \$31.00 Retail per bottle**

This is made mostly from Greghetto with a splash of Syrah and other varietals. In short then, this is Clémentine (French) and Gianmarco (Italian) in a bottle. Clémentine was telling me the details but I was too busy drinking, I mean tasting. Besides, I was falling in love with Le Coste at this point; my heart was pounding; and the moments began to blur. My note simply says “*buy!*”. Youthful. Delicious. Perfumed. Serve slightly chilled.

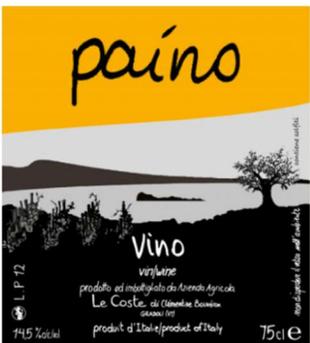


Alea Jacta Est 2014

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

I don't know where to start. Well, it 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 another year in bottles. I do not know who does this long *élevage* anymore. 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.

Serve slightly chilled.

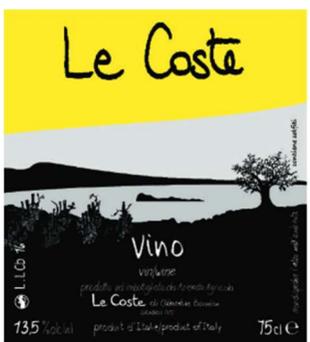


Paino 2013

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

A selection of 100% Procanico from the best parcels of *Le Coste*, *Le Chiesa* and *Terrazzo*. 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.

complexity before release. A tiny production. A rare treat.



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 some additional bottle aging. Melodic, melancholic, and moving as

Giacomo Puccini operas. This wine will continue to develop complexity in a good cellar according to Clémentine and Gianmarco. So, try to keep a few bottles in a good cellar.