

LE COSTE
(Gradoli, Italy)

June 2025



With Clementine and Gianmarco among their olive trees that punctuate their vineyards. Lake Bolsena in the distance.

Off the unmarked country lane and through the humble metal gate, I walked down a dirt path in silence with Clementine and Gianmarco leading. They are taking me to their vineyards on the hilltop village of *Gradoli*. It is located about two-hour drive north of Rome.

There is slight incline up the dirt path. Then, a sudden drop of elevation that opens up to a dramatic hill with the *Lake Bolsena* in the distance. *Lake Bolsena* is the largest volcanic lake in Europe, which helps to moderate the hot temperatures during the summer months. I have walked many vineyards since I became an importer. Le Coste vineyards are the prettiest that I have ever seen. I just want to lie on the hill and not leave. The olive trees punctuate the hills, the wild flowers bloom everywhere, and the trees in the gullies thrust into the heavens. Le Coste is the Garden of Eden. Le Coste vineyards are a series of tiny hills, where only the southern and southeastern face of the hills are planted with vines.

Clementine and Gianmarco greet me wearing their working clothes as usual. Their relentless work on their vineyards and cellar has produced stunning wines. Their wines make me dream. Every time I open a bottle of Le Coste, I am instantly transported to their vineyards. What a pleasure it is to know them and to import their wines to our shores.



LITROZZO Bianco 2023

SKU: 14405 Speculative 1 Litre 12 bottles/ case
\$32.12 Wholesale / 42.00 Retail per bottle

This is the original one litre of quaffable Italian wine. Now, often copied but never duplicated. Joyful. Made with *Procanico* and *Malvasia* grapes, with bits of other varieties, including *Roscetto*, *Verdello*, *Petino* and *Romanesco*. The vines are from *Montefiascone* area. This is a skin-contact wine. Unfiltered. Clémentine and Gianmarco suggest drinking all their skin-contact wines stirred and cloudy. So, it is best to gently turn the bottle upside for a few seconds before opening. The lees add marrow-ness to this skin contact wine. Plenty of acidity. Fruity and crunchy with slight tannins from the skin contact.



LITROZZO ROSATO 2023

SKU: 148583 Speculative 1 Litre 12 bottles/ case
\$32.12 Wholesale / 42.00 Retail per bottle

This year, LITROZZO ROSATO comes from a short maceration of mostly *Aleatico* with some *Alicante* and *Merlot*. The grapes are from the vines in Orvieto, Bolsena, and Montefiascone. The stunning fragrance of *Aleatico* shining through. “*Floral notes of rose and geranium*”, wrote Clementine.



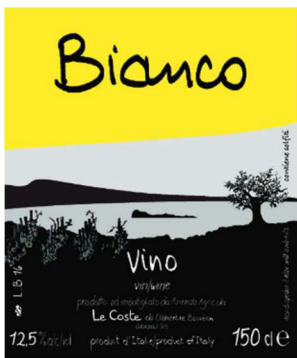
LITROZZO ROSSO 2023

SKU: 148563 Speculative 1 Litre 12 bottles/ case
\$32.12 Wholesale / 42.00 Retail per bottle

This vintage is a blend of Sangiovese with a dash of Merlot and Montepulciano. The grapes come from the vineyards in Bomarzo and Montefiascone. Maceration is short to keep fresh and fruity. This has a nice nose with a hint of cherry and orange. It seems to me it is Italian wines that can only bring a hint of orange for a mysterious reason. One litre of thirst-quenching red wine. Drink this LITROZZO ROSSO slightly chilled and dream about your favourite trattoria in Italy.

BIANCO 2022

SKU: 178801 Speculative 750 ml 12 bottles/ case
\$42.14 Wholesale / \$55 Retail per bottle



Fresh and fragrant in this new vintage. Floral nose. Strikingly pretty. A hint of gooseberry with herbaceous notes brings out energy and complexity. The grapes are from the new "Vigna Grande" vineyard and partly from the old vineyards. For this vintage, the Bianco is composed of about 70% of *Procanico* grapes. *Malvasia di Candia*, *Toscana*, *Vermantino*, *Roscetto*, *Pedino*, *Romanesco*, *Greco Antico* and *Ansonica* make up the rest. After destemming, the grapes are fermented and macerated for about 5 days in a truncated cone-shaped French oak vat. After pressing, the wine finishes fermenting and ages for about a year in 10/20 hl oak barrels, before remaining for a further 6 months in bottles to settle down. It is best to turn

the bottle upside down for a couple minutes to stir the lees, which has smooth marrowy texture. The lees of skin-contact wine add body and texture. That is the way Clementine and Gianmarco serve their skin-contact wines at their winery.

BIANCHETTO 2022

SKU: 15167 Speculative 750 ml 12 bottles/ case
\$34.20 Wholesale / \$44.00 Retail per bottle



Fresh. Alluring nose. Light on its feet as the maceration is intentionally kept short to bring out the fruity character. This is a skin-contact wine predominately made with *Procanico* and *Malvasia di Candia*, *Moscato* with a dash of other local varieties. 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 is like a baby version of the Bianco above.

ROSSO 2022

SKU: 178804 Speculative 750 ml 12 bottles/ case
\$40.19 Wholesale / \$52 Retail per bottle



Bright and perfumed. Made with 95% *Sangiovese* with a splash of *Ciliegiolo*. The varietals 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, follow by about six months of rest in bottles. A wine that speaks to a sense of place and great Italian tradition. Beautiful.

ROSSO R 2018

SKU: 316720 Speculative 750 ml 12 bottles/ case
\$67.50 Wholesale / \$88 Retail per bottle



This is a great Sangiovese with some age that brings complexity. For this reason, Clementine and Gianmarco release this wine after many years in their icy cellar. Rosso R is only made in certain vintages when Clementine and Gianmarco feel the vintage gives something compelling and age-worthy. Rosso R means Rosso Riserva. Deep and distinctive than the Rosso above. This beautiful *Sangiovese* comes from a selection of the best grapes from the old bush vines in their 'Le Chiesa' vineyard, along with some *Greghetto* from other old parcels. The grapes were destemmed and the wine was fermented in tini for one months, before being pressed off to large old casks (some 500 litre and some 1000 litre) for two years to rest. Then, the wine is bottled to cellar for least additional three years

prior to release. Elegance shining through.

Rosso di Gaetano 2022

SKU: 178869 Speculative 750 ml 12 bottles/ case
\$33.00 Wholesale / 43.00 Retail per bottle



Beautiful nose and texture in this vintage. Fresh. This new vintage is made from 50% Sangiovese, 25% Syrah and 25% Merlot, with three-week maceration on skins. Clementine wrote: "It has an intense purple color, with a concentrated and clear nose on fruity, spicy, dark and ripe notes. In the mouth it shows an excellent structure, really well balanced, with a nice broad and mature tannin, it has a good freshness on the finish with fruity and mentholated notes". Serve slightly chilled.

ROSATO 2022

SKU: 94587 Speculative 750 ml 12 bottles/ case
\$59.69 Wholesale/ \$77.00 Retail per bottle



Hauntingly beautiful with fragrance like no other rosato that I know. Made with *Aleatico* grapes. While the majority of the producers rush to market their rosatos in the spring following a vintage, Clementine and Gianmarco take time with their top rosato. Destemmed grapes are left on skins for a few hours before pressing to give this rosato delicate colour. Fermentation lasted for just three weeks, followed by *élevage* in neutral barrels for about a year. Bottle aged for further six months prior to release. A true rosato. Clementine wrote to say that the 2022 has beautiful fragrance and texture. What a beautiful wine.

ALEA JACTA EST 2019

SKU: 178851 Speculative 750 ml 12 bottles/ case
\$81.38 Wholesale / \$105.00 per bottle



Garnet red, with intense and aromatic notes. Clear hints of rose, blood orange and oriental spices. This red is made from the old vines of *Aleatico*, which are ungrafted. Hauntingly beautiful fragrance. 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. It seems everyone has their favourite *Aleatico* from Le Coste. *Alea Jecta Est* is mine. This wine is so singular. *Alea Jecta Est* is a Latin phrase, meaning 'the die has been cast' or 'point of no return'. The phrase is attributable to Julius Ceasar as he crossed the Rubicon River in 49 BCE, defying the Roman senate. A bit of history to reflect as I drink this wine. Perhaps, the greatest name given to one of the greatest Italian wines, least in my book.

ROSATELLO 2022

SKU: 299840 Speculative 750 ml 12 bottles/ case
\$28.50 Wholesale / \$37.00 Retail per bottle



This is a new rosato. Striking salmon hue. Zingy. A rosato with a refreshing and bright finish. Immense vibrancy and energy. This rosato is so nervous, high-strung. It is 100% Sangiovese. The vines are from their top vineyard 'Le Coste'. The vintage 2022 was complicated at this vineyard. So, Clementine and Gianmarco decided to harvest the grapes earlier and did a direct pressing to make this rosato. Elevation is a year in 225 litre barrels and the bottles rest through the second winter in their icy cellar. The class shows in their top vineyard that is planted with 10,000 vines per hectare on franc-de-pied.

ROSATELLO (MAGNUMS) 2022

SKU: 299837 Speculative 1.5 Litre 6 bottles/ case
\$63.97 Wholesale / \$84.00 Retail per bottle

Comes in MAGNUMS as well.

Pizzicante Rosato 2020

SKU: 223410 Speculative 750 ml 12 bottles/ case
\$35.89 Wholesale / \$47.00 Retail per bottle



This frizzante is 100% Aleatico. Very different than the previous vintage. While the 2019 vintage had the floral notes, this 2020 vintage is savoury and elegant. Tastes and feels expansive. The bubbles are so fine. The grapes were pressed after a maceration of about 24 hours. The free-run must, after about 2 weeks fermentation, when reaching the right sugar level, it is bottled without any addition. The bottle fermentation and refinement take about one year. After disgorgement, it rests for a further 12 months in the bottle before release. The majority of producers release their

frizzantes or pet-nats within a year after vintage. Not for Clémentine and Gianmarco of Le Coste. That is whole lotta love for making their frizzantes. Comes in a crown cap.

Le Primeur 2023

SKU: 148557 Speculative 750 ml 12 bottles/ case
\$41.52 Wholesale / \$54.00 Retail per bottle



Mesmerizing fragrance and taste. Lively. Just a bundle of energy in this wine. It is hard to believe a wine like this can exist. Compelling. Aleatico grapes fermented with stems. Clémentine and Gianmarco wrote to say the 2023 vintage gave freshness and with intense flavours of Aleatico. This wine is crunchy and delicious. This wine is best served slightly chilled.

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

www.racinewineimports.ca