
LE COSTE
(Gradoli, Italy)

January 2024



With Gianmarco and Clementine of Le Coste under the spring skies

“Gianmarco and I will meet you at the entrance of vineyards at 9 AM”, Clementine wrote. So, Ramona and I were in our rented Fiat 500 motoring in the country lanes to visit Le Coste in May of last year. The visit was scheduled for three hours, but we all were having so much fun that we lost a sense of time. Clementine even took us to the new vineyards that she and Gianmarco purchased recently. There are no vines planted yet but the new parcel sits high in elevation with a dramatic amphitheatre landscape. Then, Clementine left us with her husband Gianmarco in the cellar to taste as she had to attend to her two young daughters.

Tasting with Gianmarco is an experience of lifetime. Perhaps, because he was a lawyer in his past life, he conducts the tasting with an equal measure of inspiring insight and operatic drama. By the time we finished in the cellar and Clementine re-joined us with their two daughters for a quick bite to eat, it was already nearing 4 o'clock in the afternoon when we said our goodbyes.

Of many, the highlight of the visit is the 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. 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 of time. All things are in harmony with nature. Le Coste vineyards are brimming with life. Among the great vigneroni, there is a saying: *Wines are made in vineyards*. Certainly, Le Coste lives up to that truism.

Pizzicante Bianco 2020

SKU: 61730 Speculative 750 ml 12 bottles/ case
\$35.89 Wholesale per bottle



This *frizzante* wine is made primarily from *Muscato* with a little addition of *Procanico* to give structure and freshness. Le Coste frizzantes are done right – taking time. Clémentine and Gianmarco let the wine age on lees for about a year. Then, after disgorging, there is an additional year of refinement in bottles prior to release. Clémentine wrote: “The result is a pleasant sparkling ancestral method with the aromatic notes of muscat, not excessive, with a nice drinkability”. Comes in a crown cap.

Pizzicante Rosato 2020

SKU: 223410 Speculative 750 ml 12 bottles/ case
\$35.89 Wholesale 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.

Pizzicante Rosso 2020

SKU: 223415 Speculative 750 ml 12 bottles/ case
\$33.37 Wholesale / \$43.00 Retail per bottle



This refreshing red *frizzante* is made with Sangiovese, Ciliegiolo, and Merlot that are macerated for about a week. Then, the wine finishes its fermentation in the bottle – i.e. the traditional *ancestral* method, like all of *frizzantes* from Le Coste. The wine is disgorged a year later. Then, the bottles are aged for another year in their icy cellar. This is a sparkling red with an explosive, fragrant fruit, with an exemplary drinkability, perfect in combination with everything simple and tasty that distinguishes Italian cuisine. This is so lovely.

Rosso di Gaetano 2022

SKU: 178869 Speculative 750 ml 12 bottles/ case
\$32.98 Wholesale per bottle



Beautiful nose and texture. 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.

LITROZZO Bianco 2022

SKU: 14405 Speculative 1 Litre 12 bottles/ case
\$32.10 Wholesale per bottle



One litre of love. 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. 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 marrow-ness to this skin contact wine. Plenty of acidity. Fruity and crunchy with slight tannins from the skin contact.

LITROZZO ROSSO 2022

SKU: 148563 Speculative 1 Litre 12 bottles/ case
\$32.10 Wholesale per bottle



This sees a short maceration of Sangiovese, Merlot, and Cilieggiolo to keep fresh and fruity. One litre of thirst-quenching red wine. That's right. Drink this LITROZZO ROSSO slightly chilled and dream about your favourite trattoria in Rome. It seems everyone likes to drink this rosso early, which is absolutely fine. I find it is best if one waits for a few months – although it is hard to wait, I must admit. Best slightly chilled. Invite your friends over a dinner, cook some Italian dishes, ice some Litrozzo of all colours, and go crazy to cope with our beautiful but rainy wintery nights.

LITROZZO ROSATO 2022

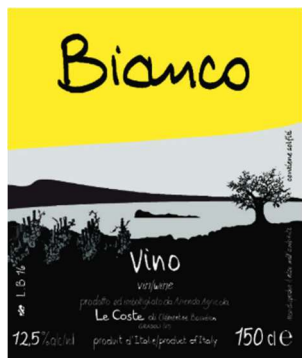
SKU: 148583 Speculative 1 Litre 12 bottles/ case
\$32.10 Wholesale per bottle



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. Aroma is striking. Very lovely. Easy drinking. A little lighter and prettier colour this vintage. A perfect wine to quench your thirst at any time of the day. It is best to cellar for a few months, if you can get your hands-off.

BIANCO 2021

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



So lovely. Fresh and fragrant. Peach-apricot fragrance. Unforgettable nose and taste. This is the original skin-contact wine. There are many imitations but none can match the magic of Le Coste. This wine sees about two weeks of skin contact. A skin-contact wine like no other that I know. During the May 2023 visit, Gianmarco told me the 2021 is best Bianco and Rosso (see below) that he and Clementine have ever made. I agree. Made with mostly *Procanico*, *Malvasia di Candia* and *Malvasia Toscana* with a smattering of *Roscetto*, *Pedino*, *Romanesco* and *Ansonica*. This cuvée is the Clementine and Gianmarco's signature of all skin-contact wines. Clémentine and Gianmarco spend extraordinary effort of growing, selecting and blending to make this cuvee every vintage. It is best to turn the bottle upside down for a couple minutes to stir the lees. The lees of skin-contact wine add body and marrow feel. That is the way Clementine and Gianmarco serve their wines at their winery.

ROSSO 2021

SKU: 178804 Speculative 750 ml 12 bottles/ case
\$40.18 Wholesale / \$52.00 Retail per bottle



Simple name for a wine that is anything but simple. Made with 95% *Sangiovese* with a splash of *Ciliegiolo*, *Cannaiolo* and *Vaiano*. Ah, no other red speaks so provocatively Italian to me. Bright and perfumed. All the varietals are planted together in the same vineyard as tradition demands. Alluring. Pretty. Shapely and balanced. 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 great Italian tradition. Gianmarco and Clementine feel they made the best Rosso in 2021 so far in their lives.

ROSSO R 2018

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



This is the first time we received this wine. Rosso R means Rosso Riserva. Rosso R is only made in certain vintages when Clementine and Gianmarco feel the vintage gives something compelling and age-worthy. 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 month, 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 additional three years prior to release. Elegance shining through. This red has that illusive light, pretty classical style with notes of cherry, spice and earth that I associate with

great *Sangiovese*.

ALEA JACTA EST 2018

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



Garnet red, with very intense and aromatic notes. Clear hints of rose, raspberry and eucalyptus menthol. Great freshness in this 2018 vintage with a long and juicy finish of raspberries and flowers. A red made from 100% *Aleatico*. Hauntingly beautiful fragrance. 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. An appropriate name given to this wine. If I were Julius Caesar, I would have drunk this red in great quantities the night before crossing the river of Rubicon.

SOS LAGO 2020

SKU: 61686 Speculative 750 ml 12 bottles/ case
\$50.18 Wholesale per bottle



This is a skin-contact wine made with pure Muscato grapes. So pretty and aromatic. Exotic citrusy nose. After soft pressing, the free-run must ferments in vats for about three weeks and then refined for a further six months. After bottling, the wine aged for about two years in bottle before being released on the market. On the palate, it has a great freshness with some structure from the skin-contact. This wine is a social cause for Clementine and Gianmarco. Funds from the sales of this wine will go to an organization that raises an awareness of the negative impact of industrial developments near farm lands and lakes. The story and cause are outlined on the back label.

ROSSO DE COCCIO 2019

SKU: 476435 Speculative 750 ml 12 bottles/ case
\$45.64 Wholesale per bottle



This rosso is also the first vintage of this wine from Le Coste. Rosso de Coccio is mainly Sangiovese with a dash of Merlot and Barbera. The wine is aged entirely in 500-litre terracotta amphorae. Sangiovese and Barbera bring out the freshness and acidity, which are tempered by Merlot. Unusual blend of varieties makes this wine so compelling and delicious. The texture is cashmere like from the terracotta amphorae, while maintaining the great fruit quality. So lovely.

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

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