

LE COSTE
(Gradoli, Italy)

August 2024



Clementine with Lake Bolsena in the distance. These old vines of Aleatico are for the cuvee of Alea Jecta Est.

“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. 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 have more abundance of diversity and beauty than those of Le Coste. You can get a glimpse from the photo above. 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. 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.



LITROZZO Bianco 2023

**SKU: 14405 Speculative 1 Litre 12 bottles/ case
\$32.13 Wholesale per bottle**

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. This vintage is so pretty.



LITROZZO ROSSO 2023

**SKU: 148563 Speculative 1 Litre 12 bottles/ case
\$32.13 Wholesale per bottle**

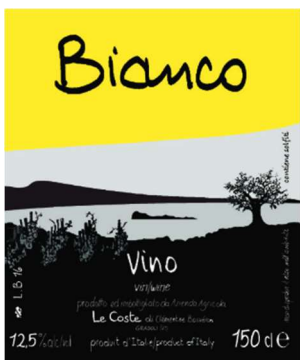
This vintage is a blend of *Sangiovese* with a dash of *Merlot* and *Montepulciano*. The grapes come from the vineyards in *Bomarzo* and *Montefiascone*. Maceration is short to keep fresh and fruity. This has a nice nose with a hint of cherry and orange. It seems to me it is Italian wines that can only 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



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 *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. This vintage needs some time to settle down. So, it is best to keep your hands for a few months.

BIANCO 2022
SKU: 178801 Speculative 750 ml 12 bottles/ case
\$42.15 Wholesale per bottle



Fresh and fragrant in this 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*, *Vermentino*, *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
\$34.21 Wholesale 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 2021

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



Ah, no other red speaks so provocatively Italian to me. Bright and perfumed. Made with 95% *Sangiovese* with a splash of *Ciliegiolo*, *Cannaiolo* and *Vaiano*. 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. This vintage Rosso has completeness - texture, depth, and complexity in perfect balance.

ROSSO R 2018

SKU: 316720 Speculative 750 ml 12 bottles/ case
\$67.51 Wholesale per bottle



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*.

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.

ROSATO 2022

SKU: 94587 Speculative 750 ml 12 bottles/ case
\$59.70 Wholesale 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 ten months. 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
\$81.39 Wholesale 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. It is a stunning vineyard (see the photo on the opening page). 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.

ROSSO DE COCCIO 2019

SKU: 476435 Speculative 750 ml 12 bottles/ case
\$45.65 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 Barabera 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.

Pizzicante Bianco 2020

SKU: 61730 Speculative 750 ml 12 bottles/ case
\$35.90 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
\$35.90 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
\$35.90 Wholesale 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.

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