

**LE COSTE**  
(Gradoli, Italy)

June 2022



*With Gianmarco of Le Coste. Lake Bolsena is in the distance. Photo by Steven Hundert.*

I have set my feet on many vineyards, but 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, which is the largest volcanic lake in Europe. You can see the lake in the distance in the photo above. If wines are made in vineyards, then Le Coste defines the heart and meaning of that truism.

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. It is moving to walk the vineyards of Le Coste with Gianmarco. Le Coste is a piece of heaven on earth.

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. Clémentine and Gianmarco somehow capture the essence of their land in all of their wines. Their cuvées are beauty, disguised as wines. And every time I drink a bottle of *Le Coste*, I feel like Clémentine and Gianmarco have showed-up in my life to constantly remind me what great wines should be.



**Ripazzo Rosso 2021**

**SKU: 015175 Speculative 750 ml 12 bottles/ case**  
**\$28.81 Wholesale / \$37.00 Retail per bottle**

Ripazzo started a few years ago as a traditional method of completing a stuck fermentation. In this case, a tank of Litrozzo Rosato 2020 would not complete fermentation with some residual sugar. So, Gianmarco and Clementine patiently waited a year and pass this rosato over the pomace of Litrozzo Rosso 2021. The resulting Ripazzo Rosso is fragrant and light, characterized by the typical Aleatico grapes. Immensely drinkable. What a pretty wine. A summer wine! Best

slightly chilled.

*(Note: the labels are not current vintages and are shown for illustration purposes only)*



**Bianchetto 2021**

**SKU: 015167 Speculative 750 ml 12 bottles/ case**  
**\$32.69 Wholesale / \$42.00 Retail per bottle**

*“This is perhaps one of the best versions ever”,* wrote Clémentine. This is a skin-contact wine predominately made with *Procanico* and *Malvasia di Candia*, *Moscato* and many 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 wine has a great structure and finishes with aromatic nuances. Beautifully balanced with astonishing freshness

and tension.



### **Le Coste Bianco 2017**

**SKU: 223385 Speculative 750 ml 12 bottles/ case  
\$56.35 Wholesale / \$73.00 Retail per bottle**

A wine of distinction and grace. This is the top skin-contact wine for Clémentine and Gianmarco. 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 other local varieties. 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 with complexity.



### **Rosso di Gaetano 2021**

**SKU: 178869 Speculative 750 ml 12 bottles/ case  
\$31.18 Wholesale / \$40.00 Retail per bottle**

Beautiful nose and texture. Fresh. Made from 50% Sangiovese, 25% Syrah and 25% Merlot, with three-week maceration on skins. This wine has a great structure and tannin, balanced by fragrant fruit. The balance makes this wine easy drinking with persistent and complex finish. Serve slightly chilled.



### **Le Primeur 2021**

**SKU: 148557 Speculative 750 ml 12 bottles/ case  
\$39.55 Wholesale / \$51.00 Retail per bottle**

*Aleatico* grapes fermented with stems. Stunning aroma and taste to match. Clémentine and Gianmarco wrote to say the 2021 vintage gave freshness and some structure. An intense aromatic expression that recalls the typical aromatic notes of the *Aleatico* grape. 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 2021 (MAGNUMS)**

**SKU: 166096 Speculative 1.5 Litre 6 bottles/ case  
\$88.17 Wholesale / \$114.00 Retail per bottle**

Even better in MAGS.

## Pizzicante Bianco 2019

**SKU: 061730 Speculative 750 ml 12 bottles/ case**  
**\$33.37 Wholesale / \$43.00 Retail per bottle**



This *frizzante* wine is made primarily from *Muscato* with a little addition of *Procanico* to give structure and freshness. This *frizzante* is done right – taking its 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 but also able to be paired at the table with any summer dish”. Comes in a crown cap.

## Pizzicante Rosato 2019

**SKU: 223410 Speculative 750 ml 12 bottles/ case**  
**\$33.37 Wholesale / \$43.00 Retail per bottle**



This *frizzante* is 100% *Aleatico*. So pretty and aromatic. 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 this *frizzante*. Comes in a crown cap.

## Pizzicante Rosso 2019

**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. 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. This is so lovely.



### LITROZZO Bianco 2021

**SKU: 014405 Speculative 1 Litre 12 bottles/ case**  
**\$30.86 Wholesale / \$40.00 Retail per bottle**

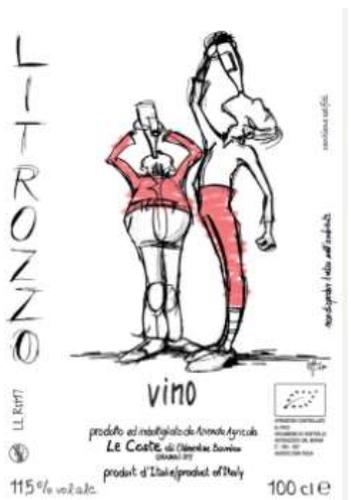
One litre of love. Made with *Procanico* and *Malvasia* grapes, with bits of other varieties including *Roscetto*, *Verdello*, *Petino* and *Romanesco*. The vines are from *Montefiascone* area. This is a skin-contact wine. This is the original one litre of quaffable Italian wine. Now, often copied but 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 2021

**SKU: 148563 Speculative 1 Litre 12 bottles/ case**  
**\$30.86 Wholesale / \$40.00 Retail per bottle**

This 2021 comes from a short maceration of *Sangiovese*, *Merlot*, and *Ciliegiolo*. One litre of thirst-quenching red wine. That's right. Drink this LITROZZO ROSSO slightly chilled and dream about your favourite trattoria in Rome on a summer evening. 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 during this long-awaited summer.



### LITROZZO ROSATO 2021

**SKU: 148583 Speculative 1 Litre 12 bottles/ case**  
**\$30.86 Wholesale / \$40.00 Retail per bottle**

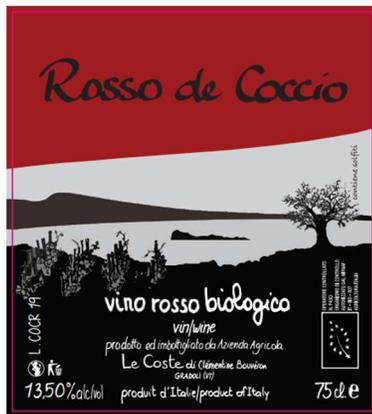
This year, LITROZZO ROSATO comes from a short maceration of mostly *Aleatico* with some *Sangiovese* and *Merlot* and a touch of *Procanico*. The unforgettable fragrance of *Aleatico* shining though. Summer fruits. Easy drinking. A little deeper colour this vintage. A perfect wine to quench your thirst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



**BIANCO DE COCCIO 2019**  
**SKU: 476430 Speculative 750 ml 12 bottles/ case**  
**\$45.61 Wholesale / \$59.00 Retail per bottle**

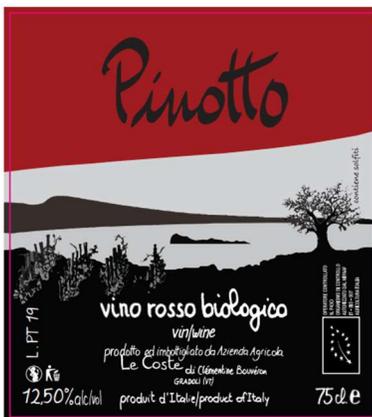
This is the first vintage of this wine from Le Coste. Bianco de Coccio is a skin-contact wine, where aging is entirely in terracotta amphorae. The grapes are mainly Procanico with many other white local varietals, such as Vermentino and Malvasia. Skin-contact is short, about 2 weeks. Aging in 500 litre amphorae brought out crispy fruit with mineral edge that really highlights the volcanic terroir of Le Coste – according to Clémentine and Gianmarco. They have been experimenting with amphora since 2015 and felt that 2019 was

where they would like to be. Compelling wine.



**ROSSO DE COCCIO 2019**  
**SKU: 476435 Speculative 750 ml 12 bottles/ case**  
**\$45.61 Wholesale / \$59.00 Retail 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. The texture is cashmere like, while maintaining the great fruit quality. So lovely.



**PINOTTO 2019**  
**SKU: 476455 Speculative 750 ml 12 bottles/ case**  
**\$45.61 Wholesale / \$59.00 Retail per bottle**

This is 100% Pinot Noir vinified with stems. The wine is aged in 5 hectolitre (5,000 litre) oak barrels for about a year, followed by additional refinement in bottles prior to release. Fruity and expressive. This wine has that inimitable Pinot Noir taste and texture. The vines are planted at a high elevation of 470 meters on a volcanic hill, which gives this Pinot Noir freshness and fragrance. I may be biased here but Clémentine, being French, really has a touch for making Pinot Noir.

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