

ANTONIOLO



Antoniuolo, run by siblings Alberto and Lorella, is a gem of an estate in Gattinara. The roots of the property and vineyards dates back to their grandfather Mario in 1948. In the 1950s and 60s, the estate acquired top vineyards, including the monopole “Osso San Grato”. In 1974, under Rosanna Antoniuolo, they pioneered single-vineyard wines, a revolutionary move for the region. Today, they cultivate 14 hectares, following strict production methods, yielding around 4,600 cases annually

Region & Classification

- |country| Italy
- |region| Piedmont
- |village| Gattinara
- |classification| Costa dell Sesia DOC

Wine Data

- |variety| Nebbiolo 100%
- |alcohol| 13.5%
- |acidity| 7.52 g/L
- |residual sugar| 0 g/L



Terroir & Cultivation

- |soil| mostly volcanic
- |exposure| southern, eastern, and western
- |elevation| 200-500 m
- |farming practices| certified Organic, practicing biodynamic
- |harvesting| hand-harvest of select bunches
- |age of vines| 50 years
- |vineyard size| various vineyards sourced

Vinification & Aging

- |maceration| destemming and gentle pressing, with pump-overs and gentle cap submersions, all in concrete tank
- |fermentation| fermented in concrete tank with native yeasts, no temperature control
- |aging| spontaneous malolactic fermentation happens in the concrete tanks, it is refined in stainless steel tank, then short passage in large barrel for a few months—short bottle age before release
- |production| 9600 bottles

