

ANTONIOLO



Antonolo, 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 Antonolo, 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| Gattinara Riserva DOCG

|Vineyard| Le Castelle

Wine Data

|variety| Nebbiolo 100%

|alcohol| 14%

|acidity| 5.8 g/L

|residual sugar| 0 g/L

Terroir & Cultivation

|soil| volcanic with mineral components but a more fertile soil than other plots

|exposure| southern

|elevation| 350-400 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches

|age of vines| 35-40 years

|vineyard size| 1.5 hectares



Vinification & Aging

|maceration| destemming and gentle pressing, with pump-overs and gentle cap submersions, all in concrete tank

|fermentation| spontaneous fermentation in concrete tank with native yeasts, no temperature control—spontaneous malolactic fermentation in barrel

|aging| aged in 35-50 Hl French oak barrels for 20 months and in 300 Hl French oak barrel for 18 months—1 year in bottle before release

|production| 2400 bottles

