

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| Caluso
- |classification| Erbaluce di Caluso DOCG

Wine Data

- |variety| Erbaluce 100%
- |alcohol| 12.5 %
- |acidity| 5.72 g/L
- |residual sugar| 0 g/L

Terroir & Cultivation

- |soil| morain
- |exposure| southern
- |elevation| 300-400 m
- |farming practices| traditional—no herbicides or pesticides, low uses of sulfur or copper as needed.
- |harvesting| hand-harvested
- |age of vines| varies, as early as the 1980’s
- |vineyard size| 1-2 hectares

Vinification & Aging

- |maceration| light destemming and press
- |fermentation| fermented in stainless steel tank with native yeasts
- |aging| refined in stainless steel tanks for 5 months, bottled, and directly sent to market
- |production| 5,000 btl

