



ANTONIOLO



Antoniolo, 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 Antoniolo, 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| San Francesco

Wine Data

|variety| Nebbiolo 100%

|alcohol| 14%

|acidity| 5.9 g/L

|residual sugar| 0 g/L

Terroir & Cultivation

|soil| volcanic

|exposure| southern, western, & northeastern

|elevation| 390 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches

|age of vines| 30-60 years

|vineyard size| 3.5 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 500 L French oak barrels for 20 months and then in 300 HL French oak barrel for 18 months—refinement in bottle for 1 year before release

|production| 3600 bottles

