

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| Osso San Grato & San Francesco

Wine Data

|variety| Nebbiolo 100%

|alcohol| 14%

|acidity| 6.5 g/L

|residual sugar| 0 g/L

Terroir & Cultivation

|soil| volcanic

|exposure| southern

|elevation| 300-500 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches

|age of vines| 50-60 years

|vineyard size| from selected parts of 8.5+ hectares total vineyard space

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 25-35 Hl Slavonian and French oak cask for 36-38 months, refinement in bottle for selected time

|production| 18000 bottles

