

Odilio e Mattia Antoniotti

2016

Antoniotti's Bramaterra remains a sort of 'white rhino' for collectors who've grown enamoured of Alto Piemonte Nebbiolos.

If you share our passion for truly handmade and unbelievably rare Italian reds, this is an exciting treat. Odilio Antoniotti's fabled and impossibly scarce Bramaterra. This is among the most pure, soulful, and deeply traditional Nebbiolo-based reds exported from Italy. We would happily drink any vintage of it over many far-pricier releases from Barolo and Barbaresco, if only the opportunity presented itself more often. This wine is a no-brainer addition to your cellar. Nebbiolo-based reds of this quality, at this price, don't come along very often!

"Visiting Odilio Antoniotti and his son, Mattia, in the mountainous Piedmontese village of Casa del Bosco is a remarkable experience. Their home/cellar was built in the 1700s and wine has been produced therein ever since. It is like a museum exhibition that demonstrates how pre-industrial wine was made: grapes are harvested by hand in the adjacent vineyard, then channeled through old grated windows into the family's basement where they ferment in ancient brick-encased cement vats that are built into the walls. There are no filters, no modern machinery, and almost everything is done by hand, using gravity as the primary force that drives wine from point A to B—then to its eventual home in a hand-corked bottle. This simplicity, patience, and attention to detail is obvious in every aspect of the family's work—and did I mention that each individual wine label is applied by hand with a paintbrush and glue? It's fascinating, and in tasting overtly "old school" wines like Antoniotti, I often wonder if there is a purity and depth that gets lost when everything is measured, controlled, and touched by machinery instead of human hands."

Ian Cauble, Master Sommelier

Bramaterra 2016 £135 per c/s In Bond (6 bottles per case)

2016 was a balanced vintage, with enough rain and plenty of sunshine, especially during the warm and dry Summer months. The warm days continued into September, balanced by cool nights, which allowed the grapes and tannins to reach optimum ripeness. Harvest took place 1st/2nd week of October. The nose is fragrant and lifted, with a lovely kirsch cherry perfume, little red fruits, alpine herbs and a gentle spice. The usual cement fermentation, with 3 weeks maceration, followed by 3 years in Slavonian botte grandi (the minimum for Bramaterra is 18 months in wood). Very elegant and fine, with silky tannins, a core of red berry and dark cherry fruit. Poised and vertical, delicious even now, but with immense ageing potential too. Stunning.