
ANTONELLA LOMBARDO MATONICO 'AUTORITRATTO'



Region: Calabria, Italy

Appellation: IGT Calabria

Grapes: 100% Mantonico

Farming: Practicing organic (not certified), vegan

Age of vines: Planted in 2005, guyot + albarelo trained, 1 ha vineyard

Vineyard Details: Clay soil w/ limestone-marl, 70m, NE exposure

Typical Harvest Time: End of August - beginning of September

Maceration & Fermentation: Grapes destemmed and crushed, free run juice drained off, indigenous yeast fermentation in stainless steel

Aging: 30 days on gross lees; aged 5-6 months in tank on fine lees

Finishing: Finely filtered

Production: 1000 bottles annually

Notes from Oliver:

Antonella left Calabria at the age of 18 and went to Milan to study law, and then to practice. She eventually started taking sommelier courses, and became completely hooked on wine, which can happen to anyone; then, unlike the rest of us, she decided to make her own. She purchased vineyards near the town of Bianco, where she grew up on the Ionian coast; the vineyards are planted within site of the ocean. Indigenous varieties, careful vineyard work, attentive but not intrusive winemaking, all fired by Antonella's fierce enthusiasm for the project have resulted in, unsurprisingly, excellent wines.

'Autoritratto' means self-portrait. Extremely distinctive white wine. Luminous pale yellow; smells and tastes like lemon-peel and musk; acidity is fresh, and it reminds of a medium aged Timorasso. One of the most striking white wines we import. I wouldn't be surprised if this ages well but it's too soon to tell.