

Odilio Antoniotti

Profile

The Antoniotti family has been making wine in their town of Casa del Bosco (Sostegno) in northern Piemonte for generations.

Today Odilio, along with his son Mattia, work the vines and make the wines in a very traditional manner. They have almost 5 hectares in the DOC's of Bramaterra and Coste della Sesia. The vineyard work is done using guyot training, only sulfur and copper treatments at minimal levels and compost but no fertilizers. Grapes are picked by hand, destemmed, fermented in underground cement tanks for about 12-14 days, racked into stainless for malos and then put into barrels around the end of December (or left in stainless in the case of *Pramartel*). There is no fining or filtration. Sulfur is used at the following levels: 12gm on destemmed grapes, 3gm on racking which is done only when necessary and before the bottling.