

‘If you want to do this job, you must be
able to carry out your ideas with courage
but also be able to listen to others’

Luca D’Attoma, pictured with Elena Celli



aromas, flavours of yellow fruit and fresh, citrus peel character, and a bitter almond finish. A beautiful expression. **Drink 2022-2025 Alcohol 13.5%**

Famiglia Cotarella, Ogrà, Lazio 2016 97

£68 Tannico

Ogrà is the affectionate nickname for Riccardo Cotarella's grandmother; this wine, made with the best grapes, is said to reflect her qualities: 'powerful and decisive, gentle and enjoyable'. A wonderfully bright, concentrated Syrah, with blackberry, coffee bean, smoke and liquorice aromas and flavours. With gentle, integrated tannins, it's round, soft and juicy yet characterful. **Drink 2022-2033 Alc 15.5%**

Famiglia Cotarella, Montiano, Lazio 2017 95

£55-£61.88 Christopher Keiller, Hic

The wine that, in Riccardo Cotarella's words, was 'a real turning point for me and my profession'. This Merlot has a lovely concentration without being heavy, and has natural harmony and balance. It has elegant hints of orange peel, iris, spice and cream, with fresh green notes and red berry fruit. A super-smooth, medium-bodied wine with a bright, juicy finish. **Drink 2022-2030 Alc 15%**



Luca D'Attoma

After starting his winemaking career in the 1980s, Luca D'Attoma became a freelance consultant oenologist in the early 1990s, when he consulted for wineries including Fattoria Le Pupille, Le Macchiole and Tua Rita. He also established Duemani with his partner Elena Celli. His wines have beautifully precise and clearly delineated aromas, especially his own-label wines, which have signature concentration with a rich texture, but are at the same time fresh and elegant.

D'Attoma's style is defined by his strong beliefs and visionary approach: 'I take responsibility for my choices even when they may seem risky. If you want to do this job, you must be able to carry out your ideas with courage but also be able to listen to others.' D'Attoma describes himself as an innovator: 'At the beginning of the 1990s I staked everything on Cabernet Franc, when no one yet believed in it. I began to advise companies to convert to organic viticulture... now everyone is talking about organic. I was also a forerunner in focusing on some less famous vines, such as Canaiolo, Rebola and Petite Arvine, in which I believed and I've enhanced.'

In more recent years, D'Attoma has embraced biodynamic practices as well as the use of clay amphorae in the cellar. He consults to a dazzling array of wineries throughout Italy, including Cantina Toblino in Trentino and Antonella Corda in Sardinia.

Cantina Toblino, Foll, Trentino 2019 95

£33.80 Hedonism

From one of D'Attoma's most northerly Italian clients comes this beautiful Chardonnay, which effortlessly combines freshness and concentration. Made from organically grown fruit from the lake area of Trentino, it's beautifully aromatic, showing peach, lime, mandarin and yellow stone fruit. Silky and voluptuous, balanced by a thrilling freshness. An exciting wine. **Drink 2022-2024 Alc 13.5%**

Duemani, Cabernet Franc, Costa Toscana, Tuscany 2017 97

£80-£91.17 (ib) Crop & Vine, Cru, Ideal Wine Co, Starling Wines, VinQuinn, Wineye

Duemani's flagship wine is made from biodynamically cultivated grapes grown in Riparbella on the Tuscan coast. Rich dark chocolate and milk chocolate notes mingle with blackberry fruit and subtle, creamy oak. Its lavish texture is beautifully balanced by bright acidity and some savoury, liquorice flavours. There's subtly integrated oak and a little dry twist to the fine and silty tannins. **Drink 2022-2030 Alc 14.5%**

Antonella Corda, Cannonau di Sardegna, Sardinia 2019 92

£25.99 9 Vines, The Fine Wine Co, Valvona & Crolla, Vino Gusto, Petersham Cellar

Antonella Corda in Sardinia won Gambero Rosso's Emerging Winery award in 2019. This pretty Cannonau (Grenache) is grown on pebbly old riverbed soils. There are bright aromas of red berries, cream and vanilla, while on the palate it has a range of flavours such as sweet cherry and wild strawberry. Nicely structured, with light, sappy tannins and a fresh finish. **Drink 2022-2024 Alc 15%**



Antonella Corda's Cannonau vineyards in Sardinia