

GRAFT
WINE COMPANY

COSSETTI AMARTÈ ALBAROSSA / COSSETTI / 2016 / PIEDMONT / ITALY

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PRODUCER

Cossetti is a family-run winery and winemaker Clementina, is now the fourth generation of winemakers in the Piedmont region. Cossetti follows sustainable viticulture to highlight the unique terroir across their estate. Clementina's philosophy is based on traditional winemaking, where she strives to capture a pure expression of the land her family has been cultivating for over 125 years. Cossetti produces obscure Piedmontese varieties such as Albarossa, Cortese and Dolcetto, and is an undervalued gem amongst a very well known wine region.



VITICULTURE + VINIFICATION

This variety thrives on hillside sites with good sunlight and ventilation. This is important to protect the variety against rot in wet vintages, as Albarossa's bunches are compact and susceptible to mildew. The vine has small, blue-black berries that mature in the mid-to-late season. When pressed, the juice makes for ruby-red wine with purple tinges. Grapes are hand-picked, pressed, and then macerated for 15-20 days. Induced malolactic fermentation after racking and subsequent ageing in cement vats for 1 year. Grapes are hand picked, pressed and macerated for 15-20 days; induced malolactic fermentation after racking and subsequent aging in cement vats for 1 year. Full natural malolactic fermentation in tank

TASTING NOTE

Intense ruby-red colour with purple reflections, clean and expressive bouquet with scents of lightly-spiced red fruits. Full-bodied and fleshy palate, with good structure and softness.

FACTS + STATS

WINEMAKER	CLEMENTINA COSSETTI
VARIETIES	100% ALBAROSSA
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14%
SUGAR	3.1 G/L
TOTAL ACIDITY	5.55 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	59 MG/L
CASE SIZE	6

