

GRAFT
WINE COMPANY

COSSETTI GELSOMORA GRIGNOLINO D'ASTI DOC / COSSETTI / 2018 / 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

The property (locally called San Colombano) is around 30 hectares, and represents the beating heart of Cossetti winery. The vines has an average age of 30 years old. The yields are kept low, to have a clear increase in the quality of the grapes, and consequently greater concentration and intensity of the wine. The exposure varies from south to south-east, with medium mixture soils with sandy-marl component, in which you can find presence of iron and magnesium. This particular type of soil, in which is present a balanced content of marl and sand, gives life to wines with intense aromas, fine tannins and pleasant minerality. Fermentation in temperature controlled steel vats for 6-7 days with gentle pump overs. After devatting, the must gradually finishes its fermentation process. Fermentation in temperature controlled steel vats for 6-7 days with gentle pump overs. After devatting, the must gradually finishes its fermentation process. Yes.

TASTING NOTE

Slightly pale ruby red colour, intense and fruity on the nose with floral and underbrush sensations. Enveloping, fresh, dry and slightly tannic, with a bitterish aftertaste and lingering finish with floral notes.

FACTS + STATS

WINEMAKER	CLEMENTINA COSSETTI
VARIETIES	100% GRIGNOLINO
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	2.4 G/L
TOTAL ACIDITY	5.06 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES



TOTAL SULPHUR

55 MG/L

CASE SIZE

6