

GRAFT
WINE COMPANY

BARBERA D'ASTI SUPERIORE "LA VIGNA VECCHIA" DOCG / 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.


COSSETTI
1891

VITICULTURE + VINIFICATION

Vineyards older than 25 years old with a perfect sun exposition. The grapes are collected in containers and crushed while trying to keep the fruit as uncontaminated as possible. This is followed by fermentation of sugars in steel vats at a temperature of 28-30°. Devatting takes place after the sugar has been converted, and after 2 rackings it goes on to malolactic fermentation. It is aged for at least one year in 50 hl oak barrels and partly in second use barriques. Final ageing in the bottle for 6 months before it is released.

TASTING NOTE

Medium to long ageing wine with an intense ruby colour that acquires light garnet undertones with ageing. Immediate typicity of Barbera on the nose with a slight spiciness. Pleasantly full and harmonious flavour.

FACTS + STATS

WINEMAKER	CLEMENTINA COSSETTI
VARIETIES	BARBERA
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	14%
SUGAR	3 G/L
TOTAL ACIDITY	5,20 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	95 MG/L
CASE SIZE	6

