

**GRAFT**  
WINE COMPANY

# COSSETTI GAVI DI GAVI DOCG / 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 are, on average, 30 years old. The yields are kept low to ensure quality of the fruit and result in greater concentration and intensity of varietal characteristics in the wine. Exposure of the vineyards vary from south to south-east, with a mixture of soils; sandy-marl, in which there are iron and magnesium deposits. This particular type of soil in the region results in wines (dependent on variety) with a marked intensity of aroma, fine tannins, and a pleasant mineral expression. The grapes are collected in containers and gently pressed. Fermented in temperature controlled steel vats at 15-17° until sugars are consumed. Malolactic fermentation as necessary.

## TASTING NOTE

Straw yellow colour with green tint. Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.

## FACTS + STATS

WINEMAKER	CLEMENTINA COSSETTI
VARIETIES	CORTESE
APPELLATION	PIEDMONT
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	5,09 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L
CASE SIZE	6

