

GRAFT
WINE COMPANY

DORÈ / DACAPO - CÀ ED BALOS / 2015 / PIEDMONT / ITALY

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PRODUCER

Our company stems from the union of Cà ed Balos, established in 2006, which grows vineyards to produce high quality Moscato d'Asti, Dolcetto d'Alba and Langhe Favorita and Dacapo, established in 1997, which widens the range to include Barbera d' Asti e Nizza, Grignolino, Ruchè and Pinot Nero. Our work is precious; it enhances the relationship between man and vines, based on respect of tradition and habits employed in this territory. We decided to produce a limited number of bottles to guarantee the same quality in every single bottle and a trustworthy product that will never let down.



VITICULTURE + VINIFICATION

We own 3.5 Ha of Moscato vineyards in the range of 15-30 years of age, located in Castiglione Tinella and Mango, vines cultivated in guyot system, exposure South/South West, altitude 400m above sea level. The soil is white, clayish, calcareous and with grey tufa. The grapes are placed in the sun to dry, hung up vertically in an area sheltered from the weather but well exposed to sunlight and ventilation in order to concentrate the grapes flavors and sweeties prior to vinification. The semi-dried grapes are gently pressed to obtain the juice. Fermentation begins in steel tank at controlled temperature until 10% volume of alcohol is reached which takes approximately one month. The fermentation follows at a controlled temperature of 16-18°C in steel tank. No malolactic is used. After fermentation the wine age win oak barrels where a second, lighter fermentation takes place, lasting 12-18 months, alternated with several filtrations. In addition there are three more months of ageing in bottle prior to release for sale.

TASTING NOTE

Golden yellow in colour with highlights of amber. The wine has a persistent bouquet with hints of honey, apricot and yellow peach. Because of its intense concentration, alcohol, and natural high acidity, the wine is long lived, and that will continue to evolve and gain additional complexity and depth decades after release.

FACTS + STATS

WINEMAKER	DACAPO S.AGR.R.L.
VARIETIES	MOSCATO
APPELLATION	PIEDMONT
FORMAT	0.500L
CLOSURE	NATURAL CORK
ALCOHOL	11.5%
SUGAR	180 G/L
TOTAL ACIDITY	5,6 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	NO
TOTAL SULPHUR	200 MG/L
CASE SIZE	6

