

GELSOMORA GAVI DOCG / COSSETTI / 2022 / 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 viticuture to highlight the unique terroir across their estate. Clemintina'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 vineyards have a south-east exposure. The grapes are collected in containers, soft pressed and undergo fermentation in temperature controlled steel vats at 15-17° until sugars are consumed. Malolactic fermentation as necessary. Malolactic fermentation as necessary.

TASTING NOTE

Intense straw yellow colour, fresh and persistent aroma with hints of floral and fresh fruit. Dry and pleasant on the palate with a fresh and harmonious flavour. Excellent as an aperitif, best tasted with cold hors d'oeuvres, fish and seafood.

FACTS + STATS

WINEMAKER	CLEMENTINA COSSETTI
VARIETIES	100% CORTESE
APPELLATION	PIEDMONT
CLOSURE	DIAM
ALCOHOL	12%
SUGAR	2.92 G/L
TOTAL ACIDITY	5.40 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	78 MG/L
CASE SIZE	6

