

**GRAFT**  
WINE COMPANY

# GELSOMORA GRIGNOLINO D'ASTI DOC / COSSETTI / 2021 / 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

Selected vineyards of calcareous-marl soil in the best locations of Monferrato area. Yields of 9 tons per hectare with manual harvest in mid-September. Fermentation in temperature controlled steel vats for 6-7 days with gentle pump-overs. After devatting, the must gradually finishes its fermentation process. No malolactic fermentation.

## TASTING NOTE

Made from the rarely seen Grignolino, a grape whose name derives from the old dialect word for pips - "grignole" - referring to the abundance of them within. 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
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	3 G/L
TOTAL ACIDITY	5.19 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	61 MG/L
CASE SIZE	6

