



Dolcetto d'Asti

Dolcetto grapes have been around for a long time with both the French and Italians claiming to be the country of origin. There seems to be no definitive consensus but much of the evidence suggests the seeds originated in the Monferrato hills of North West Italy. Originally cultivated as an every day table wine, Dolcetto is benefiting from a resurgence of interest in its ability to produce wines of a higher quality. Producers are raising its game with the use of modern production methods and stringent grape selection. Every single grape in this wine has come from the Cossetti vineyards in the Monferrato hills in the province of Asti. This not only protects the wine quality but also assures a minimal environmental impact from the harvesting and transporting of grapes. Unlike other big producers who regularly buy in grapes from all over the world, the Cossetti family only use local grapes from prime DOC zones, to produce their wines. Dolcetto has unique characteristics that are particular to the grape. The name actually means “little sweet one” but despite being relatively high in residual sugars, the wine is actually dry rather than sweet. The grapes are very dark, almost black and they produce a wine that can be quite tannic and fruit driven with moderate levels of acidity. Depending on the exact cultivation area, Dolcetto can differ in flavour and scent with some being more tannic than others and subsequently tasting slightly bitter on the tongue. This wine from Cossetti however has a smooth velvety texture with a good balance between the acid and the tannins which in combination with its fruit and good structure, makes it a seductive wine to drink.

It is proposed by the House of Cossetti as an excellent “every day” wine, for people who love young and easy wines, but at the same time with a good structure. Piedmontwine would recommend that it should be drunk within two years.

Dolcetto grapes are difficult to vinify because the dark grape skins contain high levels of anthocyanins. To avoid the excess bitterness often associated with high tannin content, Cossetti macerate the skins as quickly as possible, the juice is then transferred into temperature controlled stainless steel tanks for a short fermentation of 6 – 7 days. It is very important that the pumping over process, whereby the grape skins are kept moist, is carried out with a very delicate touch. Following elimination of the solid remnants of the grapes, the must slowly finishes its fermentation phase. In December malolactic fermentation is induced and the wine remains in the tank for a further 6 months before bottling in June. Cossetti Dolcetto d'Asti is a ruby red colour with violet hues; the perfume is intense with scents of cherry and red berries. It is dry, medium bodied wine with flavours that hint of blackberries, liquorice and black peppers.

PRODUCER	Cossetti
Variety of grape	100 % Dolcetto d'Asti
Production area	Monferrato Hills
Appellation	Dolcetto d'Asti DOC
Alcohol Volume	12.5%
Soil	Limestone/clay and only on hills
Harvesting	September
Fermentation	6 – 7 days then Malolactic in December
Ageing before release	9 months in steel tanks then a further 3 in the bottle
Bottling	June
Serving temperature	16-18°C
Food	Dolcetto is traditionally served with almost all antipasti dishes salads, spicy foods and pizza. It is wonderful with spaghetti or any pasta served with tomato sauce. It compliments Portobello mushrooms, tomato and mozzarella salads, It goes well with foods that are naturally high in acidity.

