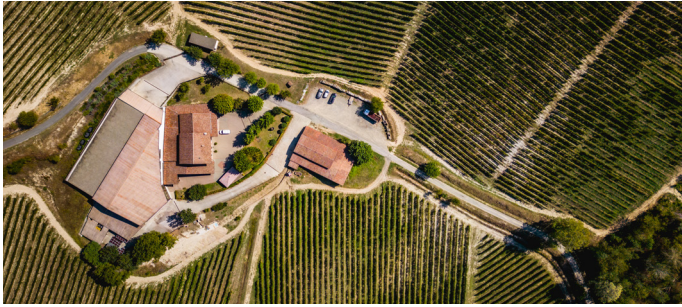


RICOSSA

ricossa.wine



Ricossa, born in the area of Asti in the early 1900s, since 2015 has made its home in the heart of Piedmont's wine territory, on the Ca' dei Mandorli estate in Castel Boglione, in the Monferrato Astigiano: 74 hectares of vineyards-which form a wonderful and unique natural amphitheater-for the most part dedicated to the cultivation of Piedmont's queen, Barbera, of which Ricossa gives a contemporary winemaking interpretation that has become one of the brand's flagship products.



APPASSIMENTO Piemonte DOC Barbera Appassimento



ORIGIN

Limestone and clay soils, typical of the Monferrato Astigiano area.



GRAPE VARIETIES

Barbera



IDENTITY

A new and unconventional version of Piedmont's most popular red grape variety.



HARVEST

Grapes are harvested in mid-September.



WINEMAKING

The harvested grapes are left to dry in a ventilated, temperature-controlled room for about 5-6 weeks. This is followed by fermentation in stainless steel at 26-30°C for about 2 weeks.



TASTING

Deep red color with violet hues that turn to garnet in the aging process. The bouquet expresses notes of berries, jam, violet, vanilla, figs and almonds. In the mouth it is elegant, harmonious and full-bodied, fresh in its youthful stage. It becomes rounder and more complex over the years, achieving a smooth finish.



PAIRINGS

When young it goes well with red and grilled meats. Later, with game, roasts, cheeses and rich soups. Serving temperature 14-16°C.



ALC. BY VOL. 14% | AVAILABLE FORMATS 0,75 L - 1,5 L

*The alcohol content may vary depending on the vintages.