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.

METODO CLASSICO
Alta Langa
DOCG Brut

ORIGIN
The branch vineyards are located on the hilly ridge from Strevi to Castino, set at an altitude of up to 450 m asl. The soils from which the grapes that characterize our Cuvée come can be defined as an amalgam of gray-white marls with a strong limestone component.

GRAPE VARIETIES
Pinot Nero – Chardonnay

IDENTITY
The result of an enological journey that began as early as the early 19th century, Alta Langa is the appellation that expresses the excellence of Piedmont's sparkling wine tradition.

HARVEST
Harvesting is carried out from mid-August exclusively with whole bunches lying in boxes.

WINEMAKING
It begins with soft pressing of the whole cluster obtaining several separate fractions of must. After cold static decantation and light clarification, selected yeasts are inoculated. Cuvées are matured for seven months in steel on their own yeast, without malolactic fermentation. The tirage - usually in April - allows for complex and structured wines ready for the second fermentation in the bottle. Maturation on the lees for a minimum of 30 months, disgorgement à la glace. Maturation in bottle for a minimum of 3 months before release.

TASTING
Straw yellow color with golden reflections, with a very fine-grained perlage and great persistence. The nose has an opening characterized by classic bread crust sensations and a minerality reminiscent of flint.

PAIRINGS
Ideal with main courses, preferably raw meats, tempura, seafood and intensely flavored vegetables. Also white truffle and aged cheeses.
Serving temperature 7-8°C.

ALC. BY VOL. 12% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*