

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.

CELLAR Barbaresco DOCG Riserva



PIEDMONT



ORIGIN

Soils particularly rich in clay and limestone, which, to the eye, appear as white soils. These types of soils, very compact and impermeable, force the vines to root deep in search of water. The result is particularly sparse clusters with small berries that give the wines an abundance of mineral salts, which can ensure their great longevity.



GRAPE VARIETIES

Nebbiolo



IDENTITY

Elegance and structure are two of the many nouns that can be used to describe Barbaresco Riserva, which is intended for long aging and expresses a rich heritage of tannins.



HARVEST

Harvest between the end of September and the first week of October.



WINEMAKING

Aged for 50 months, 9 of which in wood.



TASTING

Intense garnet red color, with age gradually permeated with orange hues. Bouquet is intense, ethereal, with distinct hints of tobacco, rosehips, spices.



PAIRINGS

Perfect pairing with red meat, game, mushrooms, aged and savory cheeses.

Serving temperature 16-18° C.



ALC. BY VOL. 13,5% | AVAILABLE FORMATS 0,75 L

*The alcohol content may vary depending on the vintages.