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

PIEDMONT

ORIGIN
The Langa soil is sedimentary and marine in origin; the typical soil in the Barbaresco area, on the other hand, tends to have more limestone and thus produce a softer expression of Nebbiolo.

GRAPE VARIETIES
Nebbiolo

IDENTITY
Among Piedmont's most aristocratic and well-known red wines, Barbaresco represents one of Italy's smallest DOCGs.Its origins are mingled with history and legend and seem to date back to the time of the Gauls, who came to Italy because they were attracted by Barbaritium wine. A wine destined for longevity, it reaches its best between 10 and 15 years.

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

WINEMAKING
Aged for at least 2 years, including at least 9 months in wood, which gives great character and aromatic complexity.

TASTING
Intense, bright color fading from ruby red to garnet and a stimulating bouquet of still fruity yet ethereal scents that recall raspberry and red fruit jam, geranium and violet, but also green pepper, cinnamon and nutmeg, hay and wood, toasted hazelnut, vanilla and even anise.

PAIRINGS
Perfect with full-bodied meat preparations. Excellent, in particular, with typical Piedmontese recipes, interesting with game (especially with pheasant and hare) and excellent with roasts and grilled meats. For cheeses, preference should be given to hard cheeses, preferably flavorful ones.
Serving temperature 16-18° C.

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

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