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

Barbera d'Asti DOCG Superiore

PIEDMONT

ORIGIN
Soils are calcareous, clayey, with mixture of tuff and siliceous stones.

GRAPE VARIETIES
Barbera

IDENTITY
Barbera d'Asti Superiore comes from the pure use of one of the most widely planted grape varieties within the Piedmontese wine terroir, Barbera.

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

WINEMAKING
Aged for 14 months, 6 of which in wood.

TASTING
Deep red color with violet hues. The nose is elegant, with balsamic hints, fruity and spicy notes. The palate is intense, soft, very persistent.

PAIRINGS
Ideal paired with agnolotti, braised or boiled meats.
Serving temperature 16-18° C.

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

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