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
Barolo 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
The king of Piedmontese grape varieties finds one of its highest expressions in the riserva, endowing itself with exceptional completeness and balance as well as great elegance in its tannins and extraordinary longevity.

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

WINEMAKING
62 months of aging, 18 of which are in wood.

TASTING
Deep red color with garnet hues, the nose is intense, reminiscent of wilted rose and violet. The palate is full, robust, austere but velvety and harmonious.

PAIRINGS
Perfect pairing with red meat, game, mushrooms, seasoned and savory cheeses. Serve at room temperature, to be opened a few hours before serving, decanted if necessary.

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

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