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

ORIGIN
Soils 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, capable of ensuring great longevity.

GRAPE VARIETIES
Nebbiolo

IDENTITY
It is the great Italian wine par excellence, made from pure Nebbiolo grapes. It is born in the heart of the Langhe, a few kilometers south of the city of Alba, in the territory of 11 municipalities that chase each other in an evocative itinerary of hills, chiseled by the expert hand of man and guarded by imposing medieval castles, including the very one of Barolo, which gave its name to the wine that is now famous all over the world. Thanks to the stubbornness of Camillo Benso Count of Cavour and Giulia Colbert Falletti, the last marquise of Barolo, an exceptionally rich and harmonious wine began to be produced in the mid-19th century, destined to become the ambassador of the Piedmont of the Savoy in courts throughout Europe.

HARVEST
Harvest in the first two weeks of October.

WINEMAKING
Aged for 3 years, including 18 months in wood.

TASTING
Full and intense garnet color. Fruity and spicy aroma reminiscent of small red fruits, cherries in spirit and jam, but also gives suggestions of rose and dried violets, cinnamon and pepper, nutmeg, vanilla and sometimes licorice, cocoa, tobacco and leather. The taste is harmonious with elegant and complex tannins. Elegant and powerful wine.

PAIRINGS
Goes well with roasted meats and dishes enriched by truffles. 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 - 1,5 L

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