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

Dolcetto d'Asti DOC

PIEDMONT

ORIGIN
Strongly calcareous soils, rich in tuff and marly veins.

GRAPE VARIETIES
Dolcetto

IDENTITY
It is one of the most typical and widespread grape varieties in Piedmont: traces of its presence date back to medieval times when it was presumably used in trade with Liguria. The name "dolcetto" does not have to do with the sweetness of the wine or the aromaticity of the vine, but it is likely to refer to the term dosset (low hills understood as the altitude of the production area).

HARVEST
Harvest from mid-September.

WINEMAKING
Alcoholic fermentation is carried out in stainless steel tanks at a temperature of 26-28°C. Maceration is between 8 and 10 days, followed by racking and malolactic fermentation in stainless steel. After several months of aging, the wine is bottled and marketed.

TASTING
Purplish red color, fresh and distinctly fruity aroma, full and harmonious flavor that is rounded out in a pleasant bitter almond aftertaste.

PAIRINGS
It goes well with white meats, sliced meats, light meat dishes.
Serving temperature 16-18° C.

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

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