

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.



PIEDMONT

CELLAR Langhe DOC Nebbiolo



ORIGIN

The Langhe are located in the southern part of Piedmont. The name means "tongues of land" and refers to the elongated hills, often with very steep sides, arranged so that they run parallel to each other to form many deep, narrow valleys.



GRAPE VARIETIES

Nebbiolo



IDENTITY

Nebbiolo is the oldest native black grape variety in Piedmont. Its name is said to derive from "fog" ("nebbia" in Italian): according to some because its berries appear "clouded," covered with abundant bloom; according to others, because the late ripening of the grapes prompts the harvest at the rise of the first autumn mists.



HARVEST

Harvest from early October.



WINEMAKING

Classic winemaking, with frequent daily pumping over to improve extraction of aroma and color; fermentation lasts about 15 days.



TASTING

Bright red color then garnet, the aroma combines fruity hints of raspberry, geranium and wild strawberry with ethereal and spicy hints of cinnamon and vanilla, the totally dry taste makes use of a remarkable structure, where alcohol, acidity and extract create sensations of harmony and elegance.



PAIRINGS

It is excellent paired with red meat dishes and aged cheeses. Serving temperature 16-18° C.



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

*The alcohol content may vary depending on the vintages.