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.

METODO CLASSICO
Nebbiolo d'Alba DOC
Brut Rosé

ORIGIN
The vineyards in the supply chain are located in the area surrounding Barolo, and the grapes for this metodo classico come from an area of about 6 hectares in the Verduno area on limestone, clay and loamy soil.

GRAPE VARIETIES
Nebbiolo

IDENTITY
Nebbiolo, the undisputed king of Piedmont's grape varieties, finds in this sparkling wine-the winery's firstborn-the absolute celebration of Piedmont's elegant spirit.

HARVEST
Le uve sono raccolte a mano a fine agosto.

WINEMAKING
The harvested grapes undergo at the same time a soft pressing and a short pellicular maceration to extract the characteristic rosé color.
The first alcoholic fermentation is carried out at a very low temperature in small thermo-conditioned steel vats at 14-16 °C, slowly to maintain the delicate aromas of Nebbiolo.
Bottle refermentation takes place at a constant temperature of 15 °C as well as constant light and humidity conditions. Maturation on the lees a minimum of 24 months, disgorgement à la glace. Maturation in bottle for a minimum of 3 months before release.

TASTING
Powdery pink in color, it has a fine, persistent and very elegant perlage. The nose has hints of freshly baked bread, nutmeg and a very interesting floral bouquet in which rose petals stand out, as well as fruity notes of currants, raisins and wild strawberries.

PAIRINGS
Excellent with seafood appetizers, smoked salmon, grilled fish, seafood risotto, shellfish and oysters. Also try it with raw meat appetizers or fresh cheeses.
Serving temperature 7-8°C.

ALC. BY VOL. 12% | AVAILABLE FORMATS 0,75 L

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