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

Piemonte DOC Rosato

PIEDMONT

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. Mostly clay soils.

GRAPE VARIETIES
Nebbiolo

IDENTITY
Rosé wine made from nebbiolo grapes, balanced and elegant.

HARVEST
Harvest in the first weeks of October, when ripening has reached its optimum point.

WINEMAKING
Tipica vinificazione in rosato che comporta una breve macerazione sulle bucce e una successiva fermentazione in acciaio.

TASTING
Typical rosé vinification involving brief maceration on the skins and subsequent fermentation in stainless steel.

PAIRINGS
Ideal with cold hors d'oeuvres, young cured meats and fish-based first courses. Perfect as an aperitif.
Serving temperature 10-12°C.

ALC. BY VOL. 12,5% | AVAILABLE FORMATS 0,75 L

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