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

Roero Arneis DOCG

PIEDMONT

ORIGIN
Roero is characterized by the "rocche", steep reliefs that cut the territory dividing the continental soils, based on river gravels and clays, from those of marine origin, where vines find their ideal conditions.

GRAPE VARIETIES
Arneis

IDENTITY
Dry, delicate white wine with excellent drinkability.

HARVEST
Harvest usually in mid-September, when ripening has reached the optimum point.

WINEMAKING
Vinification in stainless steel for 4-5 months at low temperature. After cold stabilization, the wine is bottled in late spring.

TASTING
Straw-yellow color with a fresh, broad bouquet, rich with hints of flowers, green apple and delicate notes of sage. In the mouth it is fresh, with an almond finish.

PAIRINGS
Served very fresh, it is a great aperitif. At the table it is ideal with fish appetizers, light pasta dishes, risottos, with fish in general.
Serving temperature 8-10° C.

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

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