

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

SEI ANIME Acqui DOCG



ORIGIN

Soil typical of the production area, with alternating white soils rich in limestone and red soils, to sandy soils capable of giving greater lightness and fragrance.



GRAPE VARIETIES

Brachetto



IDENTITY

Most of the grapes come from the ancient production area of Brachetto, a small town in the Astigiana hills, Sessame, from which Sei Anime takes its name: a selection of vineyards based on simple concepts such as vines over 30 years old, modest production, altitude between 250 and 450 meters above sea level, and areas where the "Marino," a wind that blows in from nearby Liguria and mitigates the microclimate of this area.



HARVEST

Harvest in the first decade of September.



WINEMAKING

The grapes are cooled and pressed whole. This is followed by cold static decantation, inoculation of selected yeasts and finally maturation of the selections for seven months in steel on their own yeast. Malolactic fermentation takes place only if necessary.



TASTING

Soft pink color tending to powdery that evolves to "onion skin" with age. The nose a start characterized by balsamic herbs and a minerality reminiscent of flint. As the wine acclimates to the glass, a bouquet of flowers, including wisteria and a fruity note of currant, gooseberry, wild strawberry are revealed. The palate is crisp, energetic, full, with hardness typical of Brachetto vinified in rosé.



PAIRINGS

Experiment without prejudice with all fish and raw meat dishes, soft cheeses preferably cow's milk. Serving temperature 6-8° C.



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

*The alcohol content may vary depending on the vintages.