

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 Barbera d'Asti DOCG



ORIGIN

Soils are calcareous, clayey, with mixture of tuff and siliceous stones.



GRAPE VARIETIES

Barbera



IDENTITY

It is the most widely grown grape variety in Piedmont and one of the most versatile. Over time, Barbera has become one of the most representative and interesting wines of Piedmont, with very promising potential for evolution and aging (ranging from 2 to 5 years).



HARVEST

Harvest takes place between the end of September and the first weeks of October.



WINEMAKING

Traditional vinification with a 10-day maceration on the skins and controlled temperature fermentation in steel tanks, followed by malolactic fermentation.



TASTING

Intense in color, it presents notes of red fruits such as blackberries, cherries, and currants, along with homemade jams and a touch of vanilla. On the palate, it is a wine with a full, enveloping body and delicate tannins, fresh with a balanced finish.



PAIRINGS

It pairs excellently with traditional Piedmontese dishes such as agnolotti and pasta with meat sauces, aged cheeses, or grilled meats. Serving temperature 16-18° C.



ALC. BY VOL. 14% | AVAILABLE FORMATS 0,75 L

*The alcohol content may vary depending on the vintages.