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.

NOCETO
Nizza
DOCG

ORIGIN
Nizza DOCG is produced in the Monferrato region, specifically in an area that encompasses as many as 18 municipalities, in territories that-although close to each other-have different characteristics depending on exposure-alternating between more clayey and red soils and others that are more marly and sandy, with the presence of fossils.

GRAPE VARIETIES
Barbera

IDENTITY
With the 2014 vintage, the NICE appellation is born, elevating the Barbera subzone to its own appellation. The possibility of adding the "riserva" type and the mention "vineyard" is also introduced. As the area of Nizza is historically among the most vocated for Barbera, in the 1990s, producers in the area applied for recognition of the "subzone" the only way to arrive at obtaining the "Nizza docg" designation. The use of the geographical name "Nizza" instead of the grape variety concentrates tradition, culture and a unique territory in a short name. The production area of Nizza is limited by a specification with very strict constraints on cultivation and oenology. Noceto is named after one of the appellation's mapped cru, whose full name is Noceto sopra il Monte.

HARVEST
Harvest from late September to the first weeks of October.

WINEMAKING
Aged for 18 months of which 6 months in wood.

TASTING
Intense ruby red color, tending to garnet with age. The nose is intense, with elegant balsamic hints of thyme and sage, with a finish of licorice, vanilla and a hint of cocoa.

PAIRINGS
It goes well with red meats, stews, hard and aged cheeses.
Serving temperature 16-18° C.

ALC. BY VOL. 14% | AVAILABLE FORMATS 0,75 L - 1,5 L

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