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

Albarossa
Piemonte DOC

ORIGIN
Soil typical of the production area, with soil with mixed limestone-marl composition.

GRAPE VARIETIES
Albarossa

IDENTITY
Also known as "cross Dalmasso "The Albarossa grape variety was born almost a hundred years ago from the grafting of Nebbiolo and Barbera and reflects some distinctive traits of both, while having its identity now recognized: when young it recalls the boldness of Barbera, aging the elegance of Nebbiolo, but retaining a fantastic freshness so much so as to deceive about its age. It was recognized as a DOC in 2010.

HARVEST
Harvest in the first decade of October.

WINEMAKING
Alcoholic fermentation with maceration lasts about 8 days at an initial temperature of 24 °C that gradually rises to 28 °C in order to best extract the aromas derived from the grape variety and the polyphenolic substances present inside the skin. At the end of the alcoholic fermentation, the malolactic one is immediately started in stainless steel tanks, and then it goes to barriques where it will stay for about 12 months.

TASTING
Deep red in color, the nose is fresh and fruity, with floral hints of rose and red flowers. The palate is pleasantly sweet, fresh and balanced.

PAIRINGS
It goes best with game, braised meats, stews, barbecued meats and pasta dishes with black summer truffles.
Serving temperature 16-18° C.

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

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