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

Barbera del Monferrato DOC Frizzante

ORIGIN
Hilly territory between Alessandria and Asti and extending to the Ligurian Apennines. The soils are calcareous, clayey, with a mixture of tuff and siliceous stones.

GRAPE VARIETIES
Barbera

IDENTITY
A sparkling version of the Barbera grape variety, it is an interpretation very much linked to the tradition and historicity of the Monferrato area.

HARVEST
Harvest from late September to mid-October.

WINEMAKING
After soft pressing, it is kept in an autoclave at a temperature of 8°C. Following this, there is a second fermentation in the autoclave for about 20 days at a controlled temperature ranging from 20 to 22°C.

TASTING
Bright red color, fragrant with slightly fruity hints on the finish, pleasant and delicate.

PAIRINGS
Best enjoyed young, it is excellent paired with meat and charcuterie dishes. Serving temperature 10-12° C.

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

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