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

Brachetto d'Acqui DOCG

PIEDMONT

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
Sparkling aromatic, the story goes that it existed as early as Roman times, sweet but unobtrusive it is-along with Moscato d'Asti docg-the sweet part of Piedmont.

HARVEST
Harvest from late August to mid-September.

WINEMAKING
After soft pressing, the filtered must is chilled to prevent the start of unwanted fermentation, cleaned of suspended solid particles and kept in cold storage (0°C) until fermentation starts. This is followed by the addition of selected yeasts and the conduct of fermentation at controlled temperatures ranging from 18° to 20°C.

TASTING
Ruby 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
In its most traditional pairing it is perfect with desserts, particularly fruit-based, fresh pastries and fruit cups. Also interesting and surprising is its pairing with aged cheeses and oriental dishes.
Temperatura di servizio 6-8° C.

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

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