

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 Gavi DOCG



PIEDMONT



ORIGIN

Hilly territory included in 11 municipalities in the Province of Alessandria, extending southward to the Ligurian Apennines. The soils are calcareous, clayey, with a mixture of tuff and siliceous stones.



GRAPE VARIETIES

Cortese



IDENTITY

Elegant, fine wine, a genuine Piedmontese noble.



HARVEST

Harvest usually take place from mid-September, when ripening has reached the optimum point.



WINEMAKING

After typical white vinification, temperature-controlled fermentation in stainless steel tanks; this is followed by a short period of aging in the bottle, which gives greater structure, thus keeping the characteristic fragrance and scents of the terroir intact.



TASTING

Pale straw yellow color, with a fruity bouquet, with hints of white flowers. In the mouth it is pleasant, fresh, harmonious and well balanced.



PAIRINGS

It goes best with fresh appetizers, salads and fish dishes. Serving temperature 8-10° C.



ALC. BY VOL. 12% | AVAILABLE FORMATS 0,75 L

*The alcohol content may vary depending on the vintages.