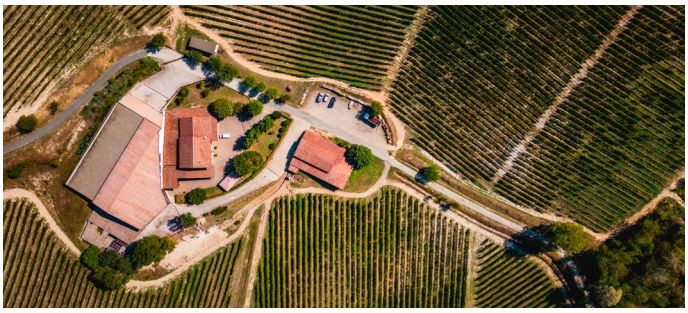
RICOSSA



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

Moscato d'Asti DOCG

ORIGIN
Soil formed by layers of sand, silt (gray tuff) and limestone (crumbled shells), ideal for enhancing the aromaticity of Moscato d'Asti.

GRAPE VARIETIES
Moscato

IDENTITY
Aromatico frizzante, dolce ma non stucchevole e con bassa gradazione alcolica, proviene dal vitigno aromatico piemontese per eccellenza.

HARVEST
Sparkling aromatic, sweet but not cloying and with low alcohol content, it comes from the quintessential Piedmontese aromatic grape variety.

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
Straw yellow in color with golden highlights. The nose is aromatic, with fruity citrus and floral notes of rose and orange blossom. The palate is pleasantly sweet and very persistent.

PAIRINGS
In its most traditional pairing it is perfect with desserts, particularly fruit-based, tarts and cookies. Also interesting and surprising is its pairing with aged cheeses and oriental dishes.
Serving temperature 6-8° C.

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

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