



RICOSSA

ANTICA CASA

BARBARESCO DOCG



Nebbiolo



Langhe, Piedmont



The langhe soil has sedimentary and marine origin, typical of the Barbaresco area. The area also tends to consist of more limestone, producing a softer expression of Nebbiolo.



When the grapes arrive at the winery, they are separated from their stems and crushed to begin fermentation using special yeasts kept within a precise temperature. Throughout this 15-day process extracts of color and tannin are carefully extracted by regular pumping over procedures. The finishing touch is then applied with aging in large Allier oak barrels for at least 9 months before resting in the bottle for another 15 months prior to release, resulting in an exquisite blend perfect for any occasion!



An intensely colored Ruby-red with shimmering garnet highlights, this fine vintage radiates aromas of ripe plums, blueberries and violets gracefully intertwined with elusive touches of licorice, cinnamon and tobacco. Structured tannins balanced by a tight weave of fruit entwine on the palate for an intoxicating finish that lingers seductively long in memory. A masterful accompaniment to savory steaks or robust stews!



This lush, unique wine was crafted to be enjoyed on its own or with a variety of different dishes. For the ultimate culinary experience, pair it up with barbecued meats and aged cheese for an unforgettable pairing -or try serving slightly chilled alongside spicy pizza for a delightful twist!

Alcohol: 14.0% | RS: 4.0 g/L | TA: 5.5 g/L

UPC# 8 51241 00286 1
6pk/750ml

