



RIKOSSA
ANTICA CASA

Ricossa Family Roots in Piedmont date back to the late 1800's. Located in the Village of Castel Boglione in the heart of Nizza DOCG production area. After more than a century, today the winery is known throughout the world for the production of classic Piedmontese wines as an expression of its territory of origin: a unique land dedicated to the production of wine excellences that blend well with the great cultural and gastronomic tradition of the region.

BARBARESCO

DOCG 2021



100% Nebbiolo



Langhe, Piedmont



Hillsides at slightly lower elevations than Barolo. Predominantly Tortonian marl soil.



2021 brought very hot and dry conditions with reduced volumes, though producers achieved strong phenolic ripeness. Nebbiolo for Barbaresco is typically harvested earlier than Barolo, due to higher average temperatures, generally in early to mid-October. Traditional vinification followed by a minimum of 26 months total aging, including at least 9 months in oak.



Elegant and expressive, with notes of cherry, raspberry, florals, sweet spice, and subtle earthy and savory nuances. The palate is balanced and structured, with ripe, velvety tannins and a more approachable style in youth.



A wonderful partner for roast meats, mushroom dishes, risotto, or aged cheeses. Serve at 64 to 68°F.

Alcohol: 14.0% | RS: 4.0 g/L | TA: 5.6 g/L

UPC# 8 51241 00286 1
6pk/750ml

