



**RIKOSSA**  
ANTICA CASA

# BARBERA APPASSIMENTO PIEMONTE DOC



Barbera



Piedmont



Calcareous clayey soil which are perfect for the production of wine, giving complex aromas.



The appassimento technique of drying out grapes in the sun has been crafted for centuries in Italy and dates back to the Roman times. Ricossa was the first in Piedmont to use this technique for their Barbera Appassimento Piemonte DOC wine. Grapes are handpicked and laid in small cases of 5 kg for about 5-6 weeks in a dry, temperature controlled room with fans used for ventilation. Fermentation takes place in stainless steel tanks at 26-30°C for about 2 weeks.



This wine presents a captivating hue of medium ruby enriched with dazzling high-lights. Its bouquet entices the senses with luscious aromas of homemade blackberry jam, hints of violet and vanilla, coupled by subtle notes of figs and almonds. Initially reminiscent in its balanced full-bodiedness yet elegantly fresh taste; over maturation it tends to become rounder while still retaining an enchanting softness - making this beverage truly beguiling!



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: 17.1 g/L | TA: 6.39 g/L**

UPC# 8 51241 00284 7  
12pk/750ml

