



RICOSSA

ANTICA CASA

BARBERA D'ASTI DOCG



Barbera



Monferrato, Piedmont



Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. Soils are calcareous clay, mixed with tufaceous and siliceous rocks.



Traditional red vinification takes place with 10 days of maceration on the skins. Fermentation is carried out in temperature controlled stainless steel tanks followed by malolactic fermentation.



This medium-bodied wine exudes an air of sophistication with its delicate ruby hue and inviting aromas of juicy blackberries, sweet cherries, homely jammy notes, and a hint of vanilla. Its elegant finish is rounded off by sublime acidity sure to enrich any occasion.



Indulge in this exquisite wine, traditionally paired with the rich flavors of Piedmont. For a truly authentic experience serve agnolotti or hearty grilled meats complemented by tomato based sauces and aged cheese... all at an ideal temperature between 46-50°F.

Alcohol: 14.0% | RS: 6.7 g/L | TA: 6.36 g/L

UPC# 8 51241 00280 9
12pk/750ml

