



RIKOSSA

ANTICA CASA

Ricozza 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.



BARBERA D'ASTI

DOCG 2022



100% Barbera



Asti Hills, Monferrato, Piedmont



Sourced from the 162 acres of estate vineyard in Castel Boglione, with hill-sides at 500 to 1,300 feet of altitude, that form a unique natural amphitheater. Clay-limestone soil with sandy areas.



2022 was one of the hottest and driest vintages in recent Piedmont history. Water stress was significant, especially in lower altitude vineyards. Harvest took place from mid to late September, slightly earlier than average due to accelerated ripening. Traditional vinification with 10 days of maceration on the skins. Fermentation is carried out in temperature-controlled stainless steel tanks, emphasizing Barbera's fruit forward character and natural freshness, followed by malolactic fermentation.



Ripe cherry and plum notes, with good structure and soft tannins, due to the warm vintage conditions.



A versatile red that pairs beautifully with pasta with red sauce, roasted meats, pizza, or aged cheeses. Serve at 60 to 64°F.

Alcohol: 14.0% | RS: 6.76 g/L | TA: 6.1 g/L

UPC# 8 51241 00280 9
12pk/750ml

