



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 2023



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.



The 2023 vintage in Piedmont was hot, dry, and challenging, with prolonged drought and heat, reducing yields but still producing generally good quality fruit. Harvest ranged from mid-September to early October depending on site and altitude. 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 and expressive, with notes of red cherry, plum, and spice. The warm season softened the tannins and rounded the palate, creating a smooth, fruit driven wine with vibrant acidity and easy drinkability.



Excellent with pasta, grilled sausage, tomato-based dishes, or semi aged cheeses. Serve at 60 to 64°F.

Alcohol: 13.5% | RS: 6.76 g/L | TA: 6.1 g/L

UPC# 8 51241 00280 9
12pk/750ml

