



**RICOSSA**  
ANTICA CASA

# BAROLO DOCG



**Nebbiolo**



**Langhe, Piedmont**



The Langhe area has interesting marine soil origins which consists of mostly calcareous-clayey, perfect for wine production creating wines with good structure and complexity.



Following our hand harvest in mid-October, grapes are lovingly de-stemmed and crushed before being aged for a minimum of 12 months with Allier barriques to develop a fine tannic structure. Our oak aging technique further refines the wine's aromatic balance between its primary fruit notes and woody tones without over extracting any flavors. If desired, we can clarify the juice to reduce impurities resulting in an enviably clear product that is bottled then laid down in our cellars for over 26 months more prior to commercialization.



This captivating medium garnet wine is adorned with matching highlights. Its beguiling scent showcases a vibrant combination of deep spices, licorice and luscious red fruits finished off by an indulgent caramel aroma. On the palate it opens up to reveal full-bodied robustness complemented perfectly by its austere balance; truly making for an unforgettable experience!



This flavor-packed wine is an ideal match for roasted meats and aged cheeses. While indulging in these rich flavors, why not add a luxurious touch with white truffle from Alba? Be sure to open it two hours before serving at a cozy room temperature between 64-68°F.

**Alcohol: 14.0% | RS: 3.8 g/L | TA: 5.61 g/L**

**UPC# 8 51241 00290 8**  
**6pk/750ml**

