



**RICOSSA**  
ANTICA CASA

Ricossa 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.

# BAROLO

## DOCG 2021



100% Nebbiolo



Langhe, Piedmont



Hillside vineyards at 820 to 1640 feet altitude. Soils of Tortonian marl (more aromatic, softer tannins) & Serravallian sandstone (more structure).



2021 was a challenging vintage with spring frost and hail reducing yields, followed by a hot, dry summer that concentrated the fruit, resulting in finessed, elegant wines despite lower crop quantities. Nebbiolo harvest took place in mid October. Crafted in a traditional style and aged for a minimum of 38 months total, 18 of which in Allier barriques, building depth while preserving Barolo's classic perfume, structure, and age worthy character.



Pronounced and expressive, with concentrated red fruit, floral notes, and spice. Tannins are powerful, yet graceful.



Ideal with braised short ribs, game, porcini dishes, or Parmigiano Reggiano. Serve at 64 to 68°F.

**Alcohol: 13.5% | RS: 4.0 g/L | TA: 5.85 g/L**

UPC# 8 51241 00290 8  
6pk/750ml

