



RIKOSSA

ANTICA CASA

BAROLO

DOCG RISERVA



UPC# 8 51241 00292 2
6pk/750ml



Nebbiolo



Langhe, Piedmont



The Langhe soil is rich in marine origins and the Barolo area in particular is characterized by calcareous-clayey, which gives wines with great structure and complexity.



Our wine is crafted with care and precision. We ferment it for 12 days in stainless steel vats at precisely controlled temperatures of 86-88°F, allowing the floating cap to give a deeper flavor extraction over maceration which takes 25-30 days. Once ready, aging commences with at least 18 months in French Allier and Slavonian oak casks until finally aged in bottle for no fewer than 44 months - ensuring each vintage reaches its full potential before release!



A full-bodied red with a delicious bouquet of black cherry, tobacco and earthy aromas. Its velvety tannins are beautifully balanced by bright acidity for an exquisite drinking experience that pairs perfectly with big cuts of meat or mature cheese plates. It's the ideal nightcap for after dinner conversations too!



This lush, unique wine was crafted to be enjoyed on its own or with a variety of different dishes. For the ultimate culinary experience, pair it up with barbecued meats and aged cheese for an unforgettable pairing - or try serving slightly chilled alongside spicy pizza for a delightful twist!

Alcohol: 13.5% | RS: 4.1 g/L | TA: 5.9 g/L

