



RIKOSSA

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 RISERVA 2016



100% Nebbiolo



Langhe, Piedmont



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



2016 is widely considered a classic Piedmont vintage, with cooler conditions early in the season followed by good warmth later on in the growing season. These conditions support steady ripening, vibrant acidity, and balanced tannins, making it especially well suited for Riserva wines. Harvest took place in mid October. Produced in a traditional style and aged for a minimum of 62 months total, with 18 months in small barriques, allowing the wine to develop the added depth, complexity, and refinement expected of Barolo Riserva.



Deep and complex, with tertiary notes of dried rose, tobacco, leather, and forest floor layered over red berry fruit. The palate is structured and harmonious with fine, integrated tannins.



Excellent with braised meats, venison, truffle dishes, or very aged cheeses. Serve at 64 to 68°F.

Alcohol: 13.5% | RS: 3.8 g/L | TA: 5.76 g/L

UPC# 8 51241 00292 2
6pk/750ml

