



RIKOSSA

ANTICA CASA



GAVI DOCG



Cortese



Monferrato, Piedmont



Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. Soils are calcareous clay, mixed with tufaceous and siliceous rocks.



A delicate pressing of grapes begins the journey to becoming a fine wine. During fermentation, low temperatures ensure that essential flavor characteristics remain intact and unaltered. The majority is kept in stainless steel while some are aged for up to three months in barriques oak barrels; each adding unique complexity and depth as it matures. Afterward, cold stabilization prevents any further enhancements before being bottled for your enjoyment!



This engaging nose offers a delightful bouquet of floral aromas, complemented by the sweet notes of vanilla and tartness from lemon and apples. On the palate it is dry yet full-bodied with great balance.



An ideal aperitif to enjoy before any meal or alongside shellfish or poultry dishes for maximum impact. Serve at 46-50°F.

Alcohol: 12.0% | RS: 3.45 g/L | TA: 6.2 g/L

UPC# 8 51241 00304 2
12pk/750ml

