



**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.



# GAVI DOCG 2024



100% Cortese



Monferrato, Piedmont



Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines at 650-1475 ft altitude. Soils are calcareous clay, mixed with tufaceous and siliceous rocks.



2024 in Piedmont was marked by variable conditions, with notable rainfall later in the year, but overall good ripening conditions for whites like Cortese in areas like the Gavi hills (Alto Monferrato), where cooling breezes and hillside exposure help retain acidity. Grapes were harvested in September. The grapes were delicately pressed and went through fermentation at low temperatures in stainless steel tanks, ensuring essential flavor characteristics remain intact and unaltered. Afterward, cold stabilization prevents any further enhancements followed by a short period of aging in the bottle to give good structure to compliment the bouquet.



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: 3.4 g/L | TA: 5.9 g/L**

UPC# 8 51241 00304 2  
12pk/750ml

