



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.

LANGHE NEBBIOLO 2024



100% Nebbiolo



Langhe, Piedmont



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



2024 had variable weather in Piedmont, with later season rains helping to balance earlier heat. Nebbiolo harvest typically ran from late September to mid October. Classic winemaking, with frequent daily pump overs, and a 15-day fermentation in stainless steel tanks at 82°F for optimum flavor and extraction. It was then aged in neutral wood barrels before being given two to three months' rest and maturity within the bottle.



Vibrant red fruits such as cherry and raspberry, with hints of rose, violet, and savory herbal notes. The palate is supported by vibrant acidity and firm but refined tannins, with a bright and lifted character.



Ideal with mushroom dishes, braised meats, truffle pasta, or aged cheeses. Serve at 60 to 64°F.

Alcohol: 13.5% | RS: 3.0 g/L | TA: 5.45 g/L

UPC# 8 51241 00323 3
12pk/750ml

