



RICOSSA

ANTICA CASA

NEBBIOLO LANGHE DOC



Nebbiolo



Langhe, Piedmont



The Langhe is located in the southern part of Piedmont. The name means "tongues of the land," and refers to the elongated hills, often with very steep sides that run parallel to each other in order to form numerous valleys. The Langhe soil has sedimentary and marine origins.



Our wine is crafted using time-honored techniques, with a 7 to 8 day fermentation in stainless steel tanks at 82°F for optimum flavor. It then ages gracefully in neutral wood barrels before being given two to three months' rest and maturity within the bottle.



A complex and balanced red wine with notes of black cherry, tobacco, dried mushrooms, pepper, balsamic and mint. Velvety tannins meet tart acidity to create a flavor profile perfect for pairing with big red meat dishes or medium-aged cheeses. Enjoy this contemplative libation after dinner - it's sure to be savored in the finest company!



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: 3.6 g/L | TA: 5.58 g/L

UPC# 8 51241 00323 3
12pk/750ml



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