



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.

MOSCATO D'ASTI

DOCG 2024



100% Moscato Bianco



Asti Hills, Monferrato, Piedmont



Sourced from the 162 acre estate vineyard in Castel Boglione, with hillsides at 500 to 1,300 feet altitude, that form a unique natural amphitheater. Calcareous marl soil with sandy pockets.



Moscato di Canelli and Asti zones enjoy late summer warmth and cooler nights that preserve delicate aromatics. After the extreme heat and drought years of 2022 and 2023, 2024 was generally considered more balanced and less extreme. For Moscato, which is sensitive to excessive heat, 2024 was favorable for aromatic purity and freshness. Harvested in late August/early September, to preserve acidity in the Moscato Bianco. Partial fermentation takes place in stainless steel vats at controlled temperatures with microfiltration, fermentation is halted to preserve the natural sweetness and low alcohol of the final wine.



Medium straw color with matching highlights. The nose is aromatic with fruity notes of citrus as well as floral aromas like rose and orange blossom. The palate is pleasantly sweet and long lasting.



Enjoy this wine with your favorite dessert. From baked pastries to fresh cream filled sweets. Serve chilled at 43-46°F.

Alcohol: 5.0% | RS: 106.32 g/L | TA: 4.8 g/L

UPC# 8 51241 00294 6
12pk/750ml

