

RICOSSA BARBERA APPASSIMENTO

2020/\$23.99



DESCRIPTION

Ricossa's loyalty goes beyond family. Ricossa's loyalty starts with the territory. The Ricossa family were the owners of an award winning distillery at the end of the 1800's on the outskirts of Asti in the region of Piemonte. Just as this family was the essence of local hospitality at the time, they carry on this Italian tradition today with the production of original and award winning wine.

They source grapes for their wine and value their strong collaboration with farmers that goes back more than 20 years. All the grapes are grown and harvested throughout Piemonte.

The estate is located in the village of Castel Boglione located in the alto Monferrato area, halfway between the town of Acqui Terme and Nizza Monferrato. The property consists of 80 hectares of which 74 are dedicated to vine cultivation. The dedicated selection, Noceto Dietro il Monte, is located in the southern sector of the Nizza production area sitting at 450 meters above sea level.

This is considered one of the finest positions for sun exposure as it sits on the southern side of the valley, positioned in one of the two deep amphitheater like settings. Below the estate you find the Bogliona stream, which offers a steady supply of water to the surrounding soil. The soil consists of silt and marl as well as clay in some areas. The unique powder like consistency gives the possibility for good drainage of excess water as well as holding it deep in the soil as a reserve for dry periods.

Piedmontese terroir is unique. There is a strong territorial identity, which is crucial for the quality of wines from Piedmont.

In 2014, UNESCO declared the Langhe, Roero, & Monferrato areas as World Heritage Sites. In addition to diverse microclimates perfect for making characteristic wine, Piedmont is also known for its' rich culture and interesting traditions.

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Calcareous clayey soil which are perfect for the production of wine, giving complex aromas. Grapes are handpicked and laid in small cases of 5 kg for about 5-6 weeks in a dry, temperature controlled room with fans used for ventilation. Fermentation takes place in stainless steel tanks at 26-30°C for about 2 weeks.

Tasting Notes

Nose:

The wine has a beautiful medium ruby color with matching highlights. The bouquet is rich with homemade blackberry jam, violet, vanilla, fig, and almonds.

Palate:

In its youthful phase the palate is full-bodied while fresh and elegant. Over time it becomes rounder and more complex while maintaining a unique softness.

Pairing:

This unique wine can be paired as you wish or on its own slightly chilled. Barbecued meats, aged cheese, or spicy pizza is a great pair for this wine.

Winery Website: [Homepage - Ricossa](#)

Piemonte D.O.C., Italy

