

RIKOSSA ANTICA CASA GAVI

2021/\$19.99



DESCRIPTION

Piedmont, a land that sinks its deepest roots into history, has always been an icon of nobility and, also from the perspective of oenological heritage, it is one of the most representative and recognizable Italian regions in the world, with grape varieties and denominations that reflect the excellence and popularity obtained thanks to its unique and unmistakable terroirs. Piedmontese terroir is unique. There is a strong territorial identity, which is crucial for the quality of wines from Piedmont.

Ricossa, born in the Asti region in the early 1900s, has been located at the Ca' dei Mandorli estate in Castel Boglione, in the part of Monferrato in the vicinity of Asti, at the heart of the Piedmontese wine-producing region, since 2015. The estate has 74 hectares of vineyards – which form a wonderful and unique natural amphitheatre – primarily dedicated to the cultivation of the queen of Piedmontese varieties, Barbera, of which Ricossa gives a contemporary oenological interpretation that has become one of the brand's leading products.

The boundaries of our production extend beyond the Monferrato region: with 120 hectares of selected vineyards, even Langhe and Roero, and their most iconic wines, find in Ricossa the greatest expression of local varieties, thus forming a range offer that is complete and representative of all the Piedmontese territories that in 2014 obtained UNESCO recognition as world heritage sites.

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The vineyard is located on a hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. The soils are calcareous clay, mixed with tuffaceous, and siliceous

rocks. After the typical white vinification the wine undergoes a short period of refinement in the bottle, which gives it greater structure.

Tasting Notes

Nose:

The wine has a pale straw color and a fruity bouquet with hints of white flowers. Roasted lemon zest, baked apple and pressed yellow flowers define the aromatics of the lofty Gavi.

Palate:

The palate greets you with tart green apple, white peach, and bitter almond, finishing with a distinct and defined minerality that goes the distance. In the mouth it is pleasant, fresh, and balanced.

Pairing:

Enjoy this wine with dishes made with fish, grilled, or baked.

Winery Website: [Homepage - Ricossa](#)

Fun Facts

Wine Enthusiast– 90 Points

Piedmont



Gavi D.O.C.G., Piedmont, Italy

