



RICOSSA BARBERA D' ASTI

2019/\$14.99



DESCRIPTION

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: 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.

Piemonte wine is the range of Italian wines made in the region of Piedmont, in the north-western corner of Italy. The best-known wines from the region include Barolo and Barbaresco. They are made from the Nebbiolo grape. These wines are ideal for storage and a well-aged Barolo for instance may leave a feeling of drinking velvet because the tannins are polished and integrated more and more into the wine. As the wine matures the colour becomes more brownish and rust-red.

Other popular grapes used for red wine production are Barbera and Dolcetto. Wine made with the Barbera grape is often fruity, with high acidity. It can be delicate with less tannin than wine made from the Nebbiolo grape. Dolcetto on the other side, is not, as the name indicates, sweet. Dolcetto means "little sweet one" (dolce is the Italian word for "sweet"). The grape gives fresh and dry red wines with some tannin. The wines made with the Dolcetto grape are typically consumed relatively young.

The sparkling wine Asti spumante is made from the Moscato grape. The majority of the area's winemaking takes place in the provinces of Cuneo, Asti and Alessandria. The Brachetto is another variety used for making sweet and sparkling red wines.

While Turin is the capital of the Piedmont, Alba and Asti are at the heart of the region's wine industry. The winemaking industry of the Piedmont played a significant role in the early stages of the Risorgimento with some of the era's most prominent figures – such as Camillo Benso, conte di Cavour and Giuseppe Garibaldi – owning vineyards in Piedmont region and making significant contributions to the development of Piedmontese wines. The excessively high tariffs imposed by the Austrian Empire on the export of Piedmontese wines to Austrian controlled areas of northern Italy was one of the underlying sparks to the revolutions of 1848–1849.

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Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. Soils are calcareous clay, mixed with tufaceous and siliceous rocks. Traditional red vinification takes place with 10 days of maceration on the skins. Fermentation is carried out in temperature-controlled stainless steel tanks followed by malolactic fermentation.

Tasting Notes

Nose:

Medium ruby color and a bouquet made up of dark cherries, blackberries, homemade jam, and a touch of vanilla.

Palate:

The wine is medium bodied with a good acidity and an elegant finish.

Pairing:

Enjoy this wine with traditional Piedmontese food such as agnolotti, grilled meats, tomato based sauces, and aged cheese.

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

