



RICOSSA
Antica Casa



BARBERA APPASSIMENTO PIEMONTE DOC



VARIETY - BARBERA 100%

THE REGION – PIEDMONT

Piedmont is a diverse region with many microclimates. The Barbera grapes for our Appassimento wine are cultivated in Nizza Monferrato in the Province of Asti. This is one of the most famous grape-growing areas of Piedmont and now a UNESCO World Heritage site. Barbera grows well here in soils consisting mainly of limestone, calcareous, and with maritime minerals. This results in wines with great structure and typical Barbera fruit.

VINEYARDS / WINEMAKING

Our Barbera grapes are harvested by hand in late September and early October. The grapes selected to go through the Appassimento process are then carefully sorted and placed gently in small, open containers where they will lie for about 4-6 weeks to dry. Afterwards, fermentation occurs in temperature controlled stainless steel tanks between 79°F-86°F for 10-12 days.

Note: The Appassimento technique of drying out the grapes in the sun has been crafted for centuries in Italy and dates back to the Roman times. Today at the Ricozza winery, we utilize a temperature controlled room ventilated by fans to keep humidity at bay. The Ricozza winery is the first in Piedmont to use this traditional technique recently approved by the Piedmont council for the Barbera Appassimento Piedmont DOC wines

ALCOHOL 13.5% **ACIDITY** 6.4 g/l **PH** 3.4

TASTING NOTES | FOOD PAIRINGS

This wine has a beautiful ruby red color with violet highlights. The bouquet is rich with blackberries, homemade jam, dark chocolate, and hints of vanilla. The taste is dry, elegant, and well balanced by pleasant acidity. This wine pairs nicely with aged Italian cheeses, gamey meat, and most savory cuisine.

ACCOLADES | WINE RATINGS | PRESS

2014 vintage – **Gold Medal MUNDUS VINI**
– **87 points TASTINGS – 6/7/16**
SILVER MEDAL, "Highly Recommended"



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