

RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.



RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.



RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.



RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.



RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.



RICOSSA

2014 Dolcetto DOC



87 points

Silver Medal - Highly Recommended

TASTINGS - October 9, 2015

The Dolcetto grape, widely planted in the Monferrato area of Piedmont, in Northern Italy, produces wines of low acidity and good tannin structure. They are best enjoyed young in first two years after its release.

"Bright medium ruby blue violet color. Aromas and flavors of purple sweet tarts, dried straw, cream with a lightly tannic, tangy, dry medium-to-full body and a warming, complex, medium-length finish with well-integrated tannins and light oak."

www.tastings.com

Try it slightly chilled, as a Summer red. Good with roast beef and cold meats.

