

RIKOSSA

Antica Casa



PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA

APPASSIMENTO

Appellation: Piemonte DOC Barbera Appassimento

Vintage: 2014

Number of bottles: 80.000

Grape varieties: Barbera

Type of soil: Calcareous, clay and limestone

Yield per hectar: 9t/ha (dried approximately 6t/ha)

Yield grape to wine: 55%

Training system: Guyot

Harvest: September/October

Appassimento: Grapes are handpicked and laid gently in small open cases of 5kg/10 lbs for about 4-6 weeks in a dry, temperature controlled room with fans used for ventilation

Fermentation: Maceration on the skin takes place after the drying of the grapes in temperature controlled stainless steel tanks at 36°-39° C/79°-86°F for 10-12 days

Élevage: stainless steel tanks for 8 months, then minimum 2 months in bottle

Alcohol content: 13,50%Vol

Tasting Notes: 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. Dry, elegant, and balanced with a pleasant acidity.

Food Pairing: This wine pairs nicely with aged Italian cheeses, gamey meat, and most savory cuisine.

Serving temperature: 16-18°C.

The approval to use appassimento techniques for Barbera Piemonte DOC has only been admitted during harvest time 2014.

Our RICOSSA Piemonte DOC Barbera is the first appassimento wine coming from Piedmont!

Our agronomists and winemakers have done their best to create an authentic piedmontese appassimento wine.

