



RICOSSA
Antica Casa



BARBERA D'ASTI SUPERIORE

Denominazione di Origine Controllata e Garantita



VARIETY - BARBERA 100%

THE REGION – PIEDMONT

Piedmont is a diverse region with many microclimates. Piemonte Barbera DOCG grapes are cultivated in the Nizza Monferrato area of the Province of Asti, one of the most famous grape-growing areas of Piedmont and now a UNESCO World Heritage site. Barbera grows well here in calcareous soils with limestone and marine minerals. This results in wines with great structure and of typical Barbera fruit and acidity.

VINEYARDS / WINEMAKING

Barbera may be given the Asti appellation Superiore DOCG only if the wine is aged a minimum of 14 months, 6 months of which in oak barrels or casks. Our wine goes through maceration and fermentation in temperature controlled stainless steel tanks and then is aged for 2 years in French and American oak barrels.

ALCOHOL 14% **ACIDITY** 7.20 g/l **PH** 3.25

TASTING NOTES | FOOD PAIRINGS

This wine has a rich ruby red color with violet hues. The bouquet is full of blackberries, chocolate, and hints of vanilla. The taste is quite juicy, full of fruit flavors and with a well-structured mouthfeel and balanced acidity on the finish. Enjoy this wine with favorite Piedmont dishes like agnolotti, savory pastas, and/or grilled or roasted meats. The fresh acidity and juiciness of the Barbera grape make it a perfect "now" wine, while the structure creates the opportunity to save for those special occasions 10 to 15 years down the road. Serve between 62°-68°F.

ACCOLADES | WINE RATINGS | PRESS

2013 vintage – **Gold Medal MUNDUS VINI**
– **88 points TASTINGS – 10/9/15**
SILVER MEDAL, "Highly Recommended"



TOUCHSTONE
WINES • LLC

THE GOLD STANDARD IN QUALITY AND TASTE