

# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.



# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.



# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.



# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.



# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.



# RICOSSA

2013 Barbera DOC



87 points

Silver Medal - Highly Recommended

**TASTINGS** - June 6, 2016

The Appassimento technique of drying the grapes in the sun dates back to the Roman times, and results in sweeter grapes of more concentrated fruit.

Our barbera grapes grow in limestone soils of Monferrato, one of most famous grape growing areas in Asti, and produce wines of great structure and good mouth-feel.

*"Dusty garnet color. Delicate aromas of dried cherries, nuts, and earth with a supple, crisp, dry-yet-fruity light-to-medium body, and a silky, breezy, plum skin... and moderate oak. Firm, nicely structured barbera for the table."*

[www.tastings.com](http://www.tastings.com)

Perfect match for grilled meats, game, savory meat & red pasta dishes, and aged cheeses.

