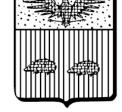
## **RICCI BARBAROSSA DOC 2016**

Designation: Colli Tortonesi DOC Grape: Barbera 100% Region: Piedmont (Italy) Alcohol content 15.0% Bottle Size 75 cl Bottle Vineyards 20 years old vines on soils rich in marls. Organic Farming <u>Vinification</u>



RICCI



Spontaneous fermentation with indigenous yeasts and 15 days of skins maceration with submerged cap in steel vats. Unfiltered, unclarified and without added sulphites

Aging :12-18 months in steel vats and few months in bottle

Philosophy of production: artisanal, No added sulfites or minimum, Indigenous yeasts

Barbarossa by Ricci description:

Colour Intense ruby red with violet nuance

Scent Fresh and fragrant notes of wild flowers and undergrowth followed by rustic tones

Taste Incisive, full and rustic with a great gustatory freshness

To drink it at its best

Service temp. 18°-20°C Opening To enjoy an artisanal wine at its best, we recommend you to let it 'breathe' at least 15-30 minutes before serving Glass Large goblet

Perfect for red wines with good structure and intensity, which need oxygenation to open up and develop their intense and complex aromas

When to drink

Wine good to drink now, but that can have a beautiful evolution after resting for a while in your cellar