

## RICCI BARBAROSSA DOC 2016

# RICCI

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



### Vinification

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