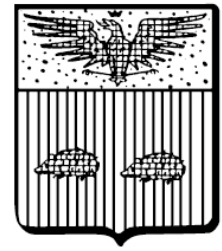


RICCI



RICCI – SAN LETO 2012/2015

Characteristics

Grape Types . Timorasso 100%

Region. Piedmont (Italy)

Alcohol content 14.5%

Bottle Size 75 cl Bottle

Vineyards

Old vineyard San Leto on soils rich in marls. Organic Farming

Vinification

Alcoholic spontaneous fermentation with only indigenous yeasts in steel vats and 3 days of skins maceration. Unfiltered and unclarified

Aging

12 months on the lees in steel vats and at least 24 years in bottle

Philosophy of production

Artisanal, Macerated on grape peel, Indigenous yeasts

Colour Straw yellow with golden nuance

Scent Aromatic herbs and vegetal tones with smoky touches

Taste Full, tasty and fleshy with a long and pleasant drinkability

To drink it at its best

Service temp. 10°-12°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 Medium open goblet

Perfect for young and medium bodied white wines which don't require excessive oxygenation to open. The opening, slightly tighter than the body of the glass, favors the concentration of aromas towards the nose, enhancing the perception of aromas and limiting the dispersion

When to drink

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

You can easily cellar it for 3-4 years.