Ricossa’s BAROLO DOCG

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Barolo DOCG by Ricossa originates from hilly soils rich in clay and limestone, part of the diverse mosaic of Piedmont landscapes that in 2014, as part of Langhe, Roero, and Monferrato, were recognized as a UNESCO World Heritage site. This recognition has further boosted the already well-established reputation of the excellent wines produced here, as well as the region’s appeal as an wine ourism destination.

The soils from which this label is born are compact and impermeable, forcing the vines to root deeply in search of water. It is here that the vine expresses its best, with particularly sparse clusters and small berries that give the wines a richness in mineral salts, ensuring great longevity.
The harvest takes place in the first two weeks of October.

Barolo, made from 100% Nebbiolo grapes, comes from the heart of the Langhe, just a few kilometers south of the city of

Alba, in the territory of 11 municipalities that follow one another in a picturesque itinerary of hills, sculpted by the expert hands of man and guarded by imposing medieval castles, including the one in Barolo, which gave its name to the wine that is now famous worldwide. Thanks to the persistence of Camillo Benso, Count of Cavour, and Giulia Colbert Falletti, the last Marquise of Barolo, in the mid-19th century, an exceptionally rich and harmonious wine began to be produced, destined to become the ambassador of the Savoy's Piedmont in the courts of Europe. Barolo is still known today as the King of Italian wines.

Barolo DOCG by Ricossa enchants right from the visual tasting, with its full and intense garnet color.
Its aromas range from fruity to spicy, opening up to a sequence of great complexity: from ripe red fruits to cherries in spirit and jam, with floral notes of dried roses and violets. The olfactory spectrum expands with spices such as cinnamon, pepper, nutmeg, vanilla, and sometimes licorice, culminating in notes of cocoa, tobacco, and leather.

The taste is harmonious, with elegant and complex tannins: an elegant and powerful wine, it pairs perfectly with meats rich in aromatic nuances, like the finest roasts; it also stands proudly alongside traditional Piedmontese dishes based on truffles. In the glass, it gives its best when served at room temperature, after a few hours of oxygenation in the bottle or decanter if necessary.
Barolo DOCG by Ricossa is ideal for both home consumption and dining out; it is designed for the typical consumer of mature wine markets, such as the UK and Northern Europe, and for gourmands who love good food and want to indulge in "affordable luxury."
The packaging is classic, with a label that is easily recognizable and associated with the great wines of Piedmont.

Company Profile

Ricossa was founded in the Asti area in the early 1900s; in 2015, it established its headquarters in the heart of the Piedmont wine territory, at the Ca’ dei Mandorli estate in Castel Boglione, in Monferrato Astigiano. Its 74 hectares of vineyards form a beautiful and unique natural amphitheater; most of the estate is planted with Barbera, but the great Nebbiolo-based wines of Piedmont also come to life in Ricossa’s vineyards.
Ricossa’s Barolos represent a contemporary, fascinating, and accessible enological interpretation.
Ricossa is part of the Argea group, a leading player in Italian wine. With its prestigious brands representingdifferent expressions of Italian enology, it exports about 90% of its production.

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