



RIKOSSA

ANTICA CASA



UPC# 8 51241 00304 2
12pk/750ml

GAVI DOCG



Cortese



Monferrato, Piedmont



Hilly area between Asti and Alessandria, that extends to the Ligurian Apennines. Soils are calcareous clay, mixed with tufaceous and siliceous rocks.



A delicate pressing of grapes begins the journey to becoming a fine wine. During fermentation, low temperatures ensure that essential flavor characteristics remain intact and unaltered. The majority is kept in stainless steel while some are aged for up to three months in barriques oak barrels; each adding unique complexity and depth as it matures. Afterward, cold stabilization prevents any further enhancements before being bottled for your enjoyment!



This engaging nose offers a delightful bouquet of floral aromas, complemented by the sweet notes of vanilla and tartness from lemon and apples. On the palate it is dry yet full-bodied with great balance.



An ideal aperitif to enjoy before any meal or alongside shellfish or poultry dishes for maximum impact. Serve at 46-50°F.

Alcohol: 12.0% | RS: 3.45 g/L | TA: 6.2 g/L





SANDRONE

(Above) The historic Cannubi Cru Vineyards of Barolo, perhaps the most famous hill in Italy, where Sandrone works with several sites.



Dolcetto d'Alba 2022

Piedmont, Italy

ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolo.

WINE

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the microclimates create a perfect environment in which the grapes can grow.

WINEMAKING

Grape Varieties: 100% Dolcetto

Fermentation: Each vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO₂ for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

Aging: Bottle aged for 3 months before release.

Alcohol: 13.5%

VINTAGE

The growing season of 2022 began with a rather dry autumn. The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years. In the first phases of spring, a lot of precipitation came down: 70-80 mm of rain in just a few days. What followed was a warm and dry phase, with the heat rising day after day. The phenological phases quickly followed one another and so the harvest was anticipated by about two weeks. The grapes, slightly smaller than usual, reached the cellar perfectly healthy and with a good balance of fruit and acidity.

TASTING NOTE

In the glass, the wine appears ruby red and compact, with violet hues. Its bouquet reveals aromas of plum, blackberry and marasca cherry, framed by delicate spicy notes. The mouthfeel is sweet and voluptuous. One notices the wine's great structure and ripe tannins which together create a feeling of volume and density. The wine shows good acidity, which gives it a hint of freshness.



LOVATELLI

ITALY

BARBERA D'ASTI

Country: Italy

Sub-Region: Northern Italy

Type: Red

Style: Dry

Mevushal

Certification: OU; Rabbi Hazan

Item #: 28110

UPC: 087752033661

Size: 750ml

Specifications

Varietal: Barbera D'Asti DOCG

ABV: 14%

Contemporary classics, Lovatelli wines are made with modern techniques based on centuries of tradition. From North to South, Lovatelli wines are produced in some of Italy's most iconic wine-producing regions, as well as some unique areas, each one providing distinct characteristics that are sure to delight. Enjoy the authenticity of true Italian craftsmanship in every bottle.

Deep ruby red color with violet reflections. The nose offers intense aromas of plum and cherry, Amarena cherries, and blackberries. The taste is full, with fruity notes of red berries, spices, and touch of leather. Enjoy with meaty dishes, pasta dishes with red sauces, barbecue, or hard, aged cheeses.



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano
Maccario
Winemaker: Giovanni Chiarle
Total acreage under vine: 185
Estate founded: 1997
Winery production: 45,000 Bottles
Region: Piemonte
Country: Italy

Pico Maccario Tre Roveri 2019

WINE DESCRIPTION

Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piedmont's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine. The town of Mombaruzzo is located about an hour's drive southeast of Asti itself and is home to the Pico Maccario winery. Here, brothers Pico and Vitaliano Maccario own 70 contiguous hectares, a rarity in the region. 60 of the 70 hectares are dedicated to Barbera. Tre Roveri takes its name from three old oak trees found on the property and is a selection from some of the oldest vines on the estate.

TASTING NOTES

Tre Roveri shows an intensity, depth and level of complexity that can only be achieved with old vines. Ripe red cherry fruit is accented with layers of wild herbs, leather and truffle. Wood aging lends flavors of cedar, sweet spices and tobacco. Moderate weight and gentle tannins make Tre Roveri a versatile wine for the table.

FOOD PAIRING

Barbera's trademark bright red fruit and moderate tannins makes it an ideal match for rich Piemontese dishes such as tajarin pasta or polenta with meat or mushroom ragù. Grilled or roasted leg of lamb, beef stew or moderately-spiced Moroccan cuisine work equally well with Tre Roveri.

VINEYARD & PRODUCTION INFO

Vineyard name:	Pico Maccario Vineyard
Vineyard size:	138
Soil composition:	Pleistocene hills formed from fluvial and river lacustrine deposit.
Training method:	Guyot
Elevation:	666 feet
Vines/acre:	1777.6
Yield/acre:	3.6 tons
Exposure:	Northwestern
Year vineyard planted:	1997
Harvest time:	between September and November
First vintage of this wine:	1999
Bottles produced of this wine:	45,000

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Barrels
Length of alcoholic fermentation:	20 days
Fermentation temperature:	77 °F
Maceration technique:	maceration post fermentation at hot temperature (if vintages make it possible)
Length of maceration:	14 days until the exhaustion of sugars days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	1 year

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.55
Residual sugar:	<1 g/L
Acidity:	5.93 g/L
Dry extract:	29.7 g/L

MICHELE CHIARLO

Il Principe Langhe Nebbiolo DOC 2020

Italy / Piedmont

The Nebbiolo for Il Principe come from vineyards in Barbaresco and Vezza d'Alba in the hillsides of the Roero area. The soil of Barbaresco is bluish-grey calcareous-clay marl that is poor in organic substances but rich in manganese and potassium. The Roero vineyards have loose sandy soil. Following fermentation, the Nebbiolo is left to refine in large vats for a year. Il Principe showcases typical varietal flavors and characteristics, as well as the influence of the Roero terroir. This classic and pleasant Nebbiolo has excellent character and is suited to medium aging.

HARVEST NOTE

The 2020 vintage began with a winter season with mild temperatures and little rainfall. The first part of spring was relatively dry and sunny, and March and April enjoyed good weather and mild temperatures. In May, an unstable climate recorded a considerable number of rainy days, lasting until late June. This slowed down vegetative development but allowed for an accumulation of water in the ground. It was a generally abundant vintage, although thinning brought quantities back to normal. Overall, the climate was ideal, with a final sprint of bright days and excellent temperature range between day and night from mid-August to late September, conditions that characterize great vintages.

TASTING NOTE

A brilliant garnet red, this wine has notes of violet, red fruits, plums, and fine spices. It is intense yet harmonious with good structure and complexity. The tannins are fine, and the finish is round and long.

TECHNICAL DATA

GRAPES: 100% Nebbiolo

APPELLATION: Langhe Nebbiolo DOC

PH: 3.65

ACIDITY: 5.85 g/l

ABV: 14%

AGING: Minimum of 12 months in steel, wood and bottle

UNIQUE SELLING POINTS

- A characteristic expression of the Nebbiolo grape variety
- 100% Nebbiolo from vineyards in Barbaresco and Roero
- Hand harvested, with summer thinning of excess bunches for increased concentration



“My aim has always been but one: quality.”
Michele Chiarlo, Winemaker



MICHELE CHIARLO

Reyna Barbaresco DOCG 2018*Italy / Piedmont*

Barbaresco is known as the queen of Italian wine. The vineyards of Reyna lie on steep hillsides in Barbaresco and Neive, facing southeast and southwest. The soil is bluish-grey calcareous clay marl with good presence of microelements, with more sand in the Barbaresco vineyard. Grapes are harvested an average of 10 to 15 days later than normal, resulting in extremely rich musts high in sugar and lower in acidity. Temperature controlled fermentation is followed by malolactic fermentation. The wine is aged for 18 months in large casks of French Allier and Slavonian oak followed by aging in bottle.

HARVEST NOTE

The 2018 vintage was characterized by a long winter with abundant snow and then rain in the spring, restoring the precious water reserve after 2017 experienced very little rainfall. May and early June required careful monitoring of grape health. The year continued with a hot and dry summer, and the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%). An ideal climate in the last weeks of summer and then mild days and cool nights of September allowed for a gradual maturation and the development of strong and elegant aromas. Harvest was carried out between October 5 and 10, collecting very healthy and perfectly ripe grapes that express the characteristics of the terroir.

TASTING NOTE

Garnet red with brilliant hues, this elegant wine expresses a fine bouquet with notes of small red fruits, rose petals and tea leaves. The tannins are fine and aristocratic, and the finish is long and full of flavor..

TECHNICAL DATA

GRAPES: 100% Nebbiolo

APPELLATION: Barbaresco DOCG

PH: 3.64

ACIDITY: 5.6 g/l

ABV: 14%

AGING: Minimum of 2 years; aged for 18 months in large casks before refinement in the bottle

UNIQUE SELLING POINTS

- An elegant and aristocratic Barbaresco with silky tannins
- Low yields and hand harvested from great vineyards in Barbaresco and Neive
- Traditional aging in large oak casks, showcasing an authentic Barbaresco



“My aim has always been but one: quality.”
Michele Chiarlo, Winemaker



RICOSSA

ANTICA CASA

BAROLO DOCG



Nebbiolo



Langhe, Piedmont



The Langhe area has interesting marine soil origins which consists of mostly calcareous-clayey, perfect for wine production creating wines with good structure and complexity.



Following our hand harvest in mid-October, grapes are lovingly de-stemmed and crushed before being aged for a minimum of 12 months with Allier barriques to develop a fine tannic structure. Our oak aging technique further refines the wine's aromatic balance between its primary fruit notes and woody tones without over extracting any flavors. If desired, we can clarify the juice to reduce impurities resulting in an enviably clear product that is bottled then laid down in our cellars for over 26 months more prior to commercialization.



This captivating medium garnet wine is adorned with matching highlights. Its beguiling scent showcases a vibrant combination of deep spices, licorice and luscious red fruits finished off by an indulgent caramel aroma. On the palate it opens up to reveal full-bodied robustness complemented perfectly by its austere balance; truly making for an unforgettable experience!



This flavor-packed wine is an ideal match for roasted meats and aged cheeses. While indulging in these rich flavors, why not add a luxurious touch with white truffle from Alba? Be sure to open it two hours before serving at a cozy room temperature between 64-68°F.

Alcohol: 14.0% | RS: 3.8 g/L | TA: 5.61 g/L

UPC# 8 51241 00290 8
6pk/750ml

