



VINITY  
WINE COMPANY

## Daniele Ricci Agápē Rosso

**Appellation:** Vini Rossi

**Type:** Red, dry

**Blend:** 60% Barbera, 40% Croatina (varies slightly with vintage)

**Certified Organic**

**Agápē** is made from fruit grown in old vineyards facing south, south-east at around 300 meters above sea level, on soils rich in Tortonian marl.

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Fruity and round. Balanced and elegant.

**Taste:** Round in the mouth with well-integrated tannins and balanced acidity. Rich dark and red fruit, juicy but elegant, with a nice, long finish.

**Alcohol:** 15%.

**Serving Temperature:** 18-20° C (64-68° F).

### Pairing

Red wine braised meats, roasted red meats, tagliatelle with meat sauce, porcini mushrooms cooked in oil with garlic and parsley, chicken liver dishes, cold cuts and mature cheeses.

### Vineyard Notes

**Production Area:** Costa Vescovato, Piemonte.

**Elevation:** 300 meters (990 feet) a.s.l.

**Exposure:** South, southwest.

**Soil:** Tortonian Marl.

**Training System:** Guyot.

### Winemaking Notes

**Harvest:** End of October, by hand.

**Vinification:** Spontaneous fermentation in steel with maceration on the skins, without temperature control. Aging for 48 months in barrique, then in the bottle without filtration or clarification.



**Daniele Ricci** is an award-winning wine maker, but really, he is a farmer who also makes great wine. The grandparents of the winemaker Daniele Ricci purchased a farm in the Colli Tortonesi in 1929. They planted some vineyards but raised animals and grew wheat and hay. His father built the winery in Costa Vescovato, near the family home, but it was Daniele who turned Cascina San Leto into a business in 1986, at the age of 23. The first years were difficult and both he and his father worked 'real' jobs to keep it going. About 17 years ago he turned to farming and wine making full-time.

Together with his son Mattia who is the fourth generation, they work the land (it is still a farm) and make wine. Daniele chose at the end of the nineties to go organic and is certified by Bios. His philosophy for the winery is to follow the rhythm of the land; man needs to adjust to the nature that surrounds him, and not vice-versa.