



VINITY  
WINE COMPANY

**Daniele Ricci**

## Timorasso Anfora "Io Cammino da Solo"

**Appellation:** Colli Tortonesi DOC

**Type:** Orange, skin-contact, dry

**Varietal:** 100% Timorasso

**Certified Organic**

**Io Cammino da Solo** is crafted from Timorasso vineyards planted in 1986, 1989, 1992, and 1996 on calcareous clay marl and made in Anfora (amphorae).

### Tasting Notes

**Color:** Amber.

**Bouquet:** Rich notes of candied kumquat, orange zest, saffron, ginger, spice, pepper, thyme, and a hint of salted caramel.

**Taste:** Powerful, dense and mineral.

**Alcohol:** 13.5%.

**Total Acidity:** 6.10 g/L.

**Residual Sugar:** Less than 1 g/L.

**Sulfur Dioxide:** 25 mg/L.

**Serving Temperature:** 12-14 C° (54-57° F).

### Pairing

Chicken, pork, turkey, hamburgers, heartier fish, earthy vegetable dishes, hearty winter cuisines, and aged cheeses.

### Vineyard Notes

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

**Vineyard:** San Leto is a 1 ha, single vineyard planted using 420 rootstock with A - clone in 1999 and is plowed using the roundabout or *cavalcapoggio* method.

**Elevation:** 290 meters (950 feet) a.s.l.

**Exposure:** South, southeast.

**Soil:** Tortonian Marl.

**Training System:** Guyot.

**Yield:** 4,000 KG/ha.

### Winemaking Notes

**Harvest:** Early October.

**Vinification:** Native yeasts, 100 days of maceration in underground amphora without any pump-over. No filtration or clarification.

**Aging:** 12-months in untoasted chestnut barrels for twelve months and then another 24-months in bottle before release.



**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.