



VINITY  
WINE COMPANY

## Daniele Ricci Barbera "Barbarossa"

**Appellation:** Colli Tortonesi Barbera DOC

**Type:** Red, dry

**Varietal:** 100% Barbera

**Certified Organic**

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Enticing floral aromas, red berry fruit, and a faint herbal note on the finish.

**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

Salumi, pastas, pizzas, and grilled meats.

### Vineyard Notes

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

**Vineyard:** Vigna del Fena - planted in 2001.

**Elevation:** 260 meters (850 feet) a.s.l.

**Exposure:** South, southwest.

**Soil:** Tortonian Marl.

**Training System:** Guyot.

### Winemaking Notes

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

**Vinification:** Fermented in stainless steel and then elevated in a combination of stainless steel vats, botti, and multiple passage *barriques* for twelve months before blending.



*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.*