



VINITY
WINE COMPANY

Daniele Ricci

Bonarda "El Matt"

Appellation: Colli Tortonesi Rosso DOC

Type: Red, dry

Varietal: 100% Croatina (this varietal is called Bonarda in the region but should not be confused with Bonarda Piemontese)

Certified Organic

El Matt is a nick-name based on the Italian for "the crazy one," or, "il matto," referring to winemaker, Daniele Ricci.

Tasting Notes

Color: Dark red.

Bouquet: Floral, spicy, fruity blueberry aromas.

Taste: Dried cherries and pomegranate are in the forefront with some herb and spice. The bold fruit is nicely balanced by firm tannins and there are notes of licorice and earth on the persistent finish

Alcohol: 14%.

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

Pairing

Antipasti (especially salumi), risotto, ravioli, roasted meats, earthy veggies, and aged cheeses.

Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Vineyard: Vigna del Ser, 1.2 hectares (3.0 acres), planted 1997, Kober 5BB root stock, R2 clone.

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

Exposure: South, southwest.

Soil: Tortonian Marl.

Training System: Guyot.

Yield: 7000 Kg/Ha (3.1 tons/acre)

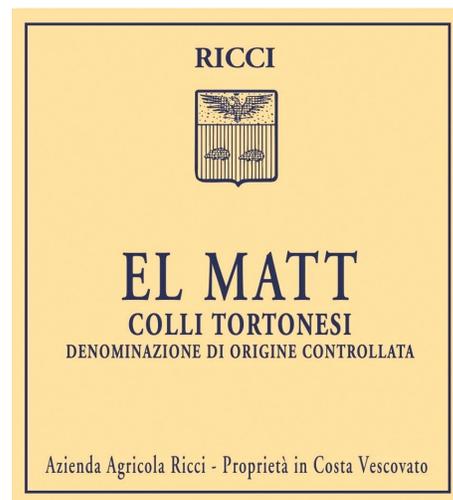
Winemaking Notes

Harvest: Early October, by hand.

Vinification: Stainless steel.

Ageing: Eight-months in stainless steel, followed by six months in the bottle before release.

Annual production: 5,000 bottles



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.