



VINITY
WINE COMPANY

Daniele Ricci Croatina "Elso"

Appellation: Colli Tortonesi Rosso DOC

Type: Red, dry

Varietal: 100% Croatia

Certified Organic

Elso is the soul of Croatia. Grown in the hills of Costa Vescovato and, in the hands of Daniele Ricci, it displays all of the qualities of the varietal in a rich, well structured style.

Tasting Notes

Color: Deep, dark red.

Bouquet: Rich red- and black-cherry, rose and carnation, bramble, wet earth with black pepper, and stony mineral notes.

Taste: A full-bodied wine with bold blackberry, cherry, earth and tobacco flavors. The tannins soft but are still firm and silty, powerful and fine at the same time.

Alcohol: 14%.

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

Pairing

Lamb rib chops, game, bean soups and chestnut-based dishes.

Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Vineyard: Vigna Vecchia, 3.7 acres, planted in 1992, S04 root stock, R2 clone.

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

Exposure: South, southwest.

Soil: Tortonian Marl.

Training System: Guyot.

Yield: 2.7 tons/acre.

Winemaking Notes

Harvest: Mid-to-late October, by hand.

Vinification: Spontaneous fermentation with autochthonous yeasts and maceration on the skins with submerged cap for about two weeks in steel, aging takes place in the same container for 12 months and 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.