

Daniele Ricci

Il Giallo Di Costa - Timorasso Macerato

Appellation: Vini Bianchi

Type: Orange, skin-contact, dry

Varietal: 100% Timorasso

Certified Organic

Il Giallo di Costa comes from the winery's oldest vines, located at the top of steep collina, they were planted in 1986. This wine is macerated 90 days

Tasting Notes

Color: Orangy-amber.

Bouquet: A glorious nose of darjeeling, flowers, and apricot, hints of tea, dried fruits, and mineral-water.

Taste: Bursting with citrus and flinty notes while showing persistent acidity and a clean herbal/mineral finish.

Alcohol: 13.5%.

Serving Temperature: 10-12 C° (50-54° F).

Pairing

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

Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Vine age: From the winery's oldest vines located at the top of his steep collina that were planted in 1986.

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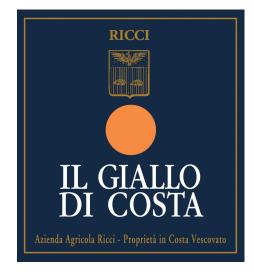
Elevation: 290 meters (950 feet) a.s.l.

Exposure: South, southwest.

Soil: Tortonian Marl. **Training System:** Guyot.

Winemaking Notes

Vinification: Macerated 90 days – submerged cap with very few pump-overs before continuing its *élevage* in stainless steel followed by and 24 months of bottle aging.





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.