



VINITY
WINE COMPANY

Daniele Ricci

Timorasso "San Leto"

Appellation: Colli Tortonesi Timorasso (DOC)

Type: White, dry

Varietal: 100% Timorasso

Certified Organic

San Leto is vinified with some short skin-contact and 12 months on the lees. Daniele Ricci's grandfather, Carlo, purchased Cascina San Leto in 1929, planting the farm with local grapes (mostly Timorasso). When phylloxera devastated most of the area's vines in the mid-late 19th century, many growers abandoned Timorasso for Cortese because of its lack of productivity. Carlo Ricci stayed the course.

Tasting Notes

Color: Light gold.

Bouquet: Mineral and citrus with notes of candied kumquat, orange, pepper, and thyme.

Taste: Prominent acidity and minerality, alternating balsamic and saline overlaying fruit, spice and herbs.

Alcohol: 14.4%.

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

Pairing

Bollito misto, tortelloni di zucca, roasted veggies, and cheeses.

Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Vineyard: San Leto, 1.0 hectares (2.5 acres), planted 1985, 420 root stock, A- clone.

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

Exposure: South, southwest.

Soil: Tortonian Marl.

Training System: Guyot.

Yield: 4000 Kg/Ha (1.8 tons/acre).

Winemaking Notes

Harvest: End of September, manual.

Vinification: Stainless steel with three days of maceration without any pump-overs, 12 months on the lees.

Aging: Aged in untoasted acacia barrels for a minimum of twelve months, followed by 12 months in bottle.

Annual production: 2,000 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.