



VINITY
WINE COMPANY

Daniele Ricci Agápē Rosso

Overview

- Agápē asks for patience: four years in barrique before it ever sees a bottle, unfiltered and unclarified at the end. It's a blend of Barbera and Croatina from old vines on the Tortonian marl above Costa Vescovato, farmed organically by Daniele Ricci and hand-picked at the end of October. Fermentation happens on its own terms — spontaneous, in steel, macerating on the skins with no temperature control — before the long wait in wood. What emerges is ruby red, fruity and round, with well-integrated tannins and balanced acidity carrying dark and red fruit through an elegant, lasting finish.

Appellation: Vini Rossi

Type: Red, dry

Blend: 60% Barbera, 40% Croatina (varies slightly with vintage)

Winemaking and Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Elevation: 300 meters (990 feet) a.s.l.

Exposure: South, southwest.

Soil: Tortonian Marl.

Training System: Guyot

Harvest: End of October, by hand.

Vinification: Spontaneous fermentation in steel with maceration on the skins, without temperature control. Aging for 48 months in barrique, then in the bottle without filtration or clarification.

Tasting Notes

Color: Ruby red.

Bouquet: Fruity and round. Balanced and elegant.

Palate: 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).

Food Pairing

Red wine braised meats, roasted red meats, tagliatelle with meat sauce, porcini mushrooms cooked in oil with garlic and parsley, chicken liver dishes, cold cuts and mature cheeses.



Long before "natural wine" had a name in Italy, **Daniele Ricci** was already making it. At Cascina San Leto, his family's estate above Costa Vescovato in Piedmont's Colli Tortonesi, he abandoned chemical treatments and selected yeasts back in the early 2000s — years ahead of the movement that eventually caught up to him. He ferments spontaneously, adds little to no sulfur, and macerates his whites on the skins for months in buried terracotta amphorae, producing some of Italy's most uncompromising orange wines. Fiercely independent, he skips certification logos and formal natural-wine associations alike, answering only to his own instincts.