



VINITY

WINE COMPANY

Daniele Ricci

Barbera Colli Tortonesi "Barbarossa"

Overview

- High above Costa Vescovato, on the Tortonian marl of the Colli Tortonesi, Daniele Ricci farms a two-hectare parcel of Barbera called Vigna del Fena — south/southwest-facing vines planted in 2001 and trained to Guyot, worked organically the way his family has worked this ground for generations. The grapes are hand-picked in late October and fermented in stainless steel, then aged across a mix of stainless steel, large Slavonian botti, and barriques for twelve months before the final blend. Ruby red in the glass, with floral lift, red berry fruit, and a faint herbal note on the finish. Round and elegant on the palate, with well-integrated tannins and balanced acidity carrying dark and red fruit through a long finish.

Appellation: Colli Tortonesi Barbera DOC

Type: Red, dry

Varietal: 100% Barbera

Winemaking and Vineyard Notes

Production Area: Costa Vescovato, Piemonte.

Vineyard: Vigna del Fena - planted in 2001.

Elevation: 260 meters (850 feet) a.s.l.

Exposure: South, southwest.

Soil: Tortonian Marl

Training System: Guyot.

Harvest: End of October - by hand.

Vinification: Fermented in stainless steel and then aged in a combination of stainless steel vats, botti, and multiple passage barriques for twelve months before blending.

Tasting Notes

Color: Ruby red.

Bouquet: Enticing floral aromas, red berry fruit, and a faint herbal note on the finish.

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: 14%-15% (depends on vintage)

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

Food Pairing

Salumi, pastas, pizzas, and grilled meats.



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.