



VINITY
WINE COMPANY

Daniele Ricci

Rosato "Attimi"

Overview

- "Ricci's 'Attimi' is the winery's first rosé — a historic estate from the Tortona region that produces territorial, rustic, and highly energetic wines. The production methods aim to preserve great freshness and intense fruitiness, for a wine that has body yet remains warm and fluid on the palate. On the nose, notes of red fruit, herbaceous nuances, and pleasant earthy scents come through. On the palate, it is rustic yet shows great structure and persistence.

Appellation: Vino Rosato

Type: Rosé, dry

Varietals: Barbera, Croatina

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.

Vinification: Spontaneous alcoholic fermentation in stainless steel tank, with indigenous yeasts.

Aging: No wood.

Tasting Notes

Color: Intense, bright rosé

Bouquet: Very fresh, lively yet structured, good persistence

Palate: Notes of cherry and redcurrant, a very fresh finish with hints of violet.

Alcohol: 13% ABV.

Serving Temperature: 12°-14°C (54°F-57°F)

Food Pairing

White meats, charcuterie, fried and smoked seafood, seafood with tomato sauce.



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.