

Ricossa Antica Casa 2019

Tipologia: Rating

Topic: Wine

Rating: 93

Prodotto: Barolo DOCG
2019

01/06/2024



Piedmont

Ricossa Antica Casa 2019 Barolo

The wine has a pale ruby color, with slight garnet reflections. The nose is aromatic, with a distinct spiciness and woodiness, but in harmony with the profile of the wine. The first nose expresses notes of sweet spices (liquorice, nutmeg, roasted coriander seeds, toasted vanilla), roasted aromatic herbs (roasted bouquet garni), associated with notes of torrefaction (coffee, toasted hazelnut) and of cocoa, with a herbaceous touch (dried mint, dried pine needles) and floral (dried rose), as well as a tertiary touch of dry tobacco and undergrowth in the background. We also find fruity aromas of fresh red cherry, dried red cherry, morello cherry (in the background), crushed raspberry, blackcurrant and blueberry. On the palate, the wine is firm, with grippy tannins, but juicy and enveloping, thanks to ripe fruitiness. The attack offers a powdery and chocolatey touch, notes of aromatic herbs (dried mint, roasted bouquet garni), sweet spices (licorice, nutmeg, white pepper, a touch of grilled vanilla), fruit (cherry red, morello cherry, cranberries, raspberry, elderberry, blueberry) and a touch of torrefaction (coffee, toasted hazelnut). The finish is lingering and gourmand – with notes of roasted bouquet garni, coriander seeds and dried fruit (dried red cherry). The tannins are grippy, but supple and not drying, balanced by a lively acidity.

Score : 16.5/20 (93/100)