

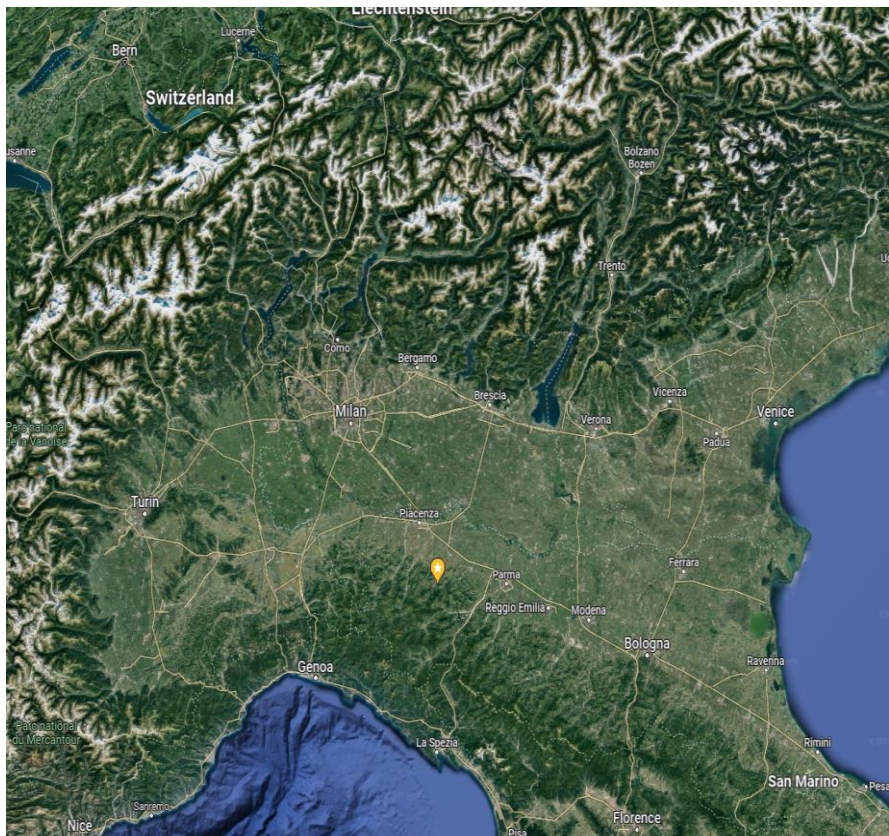
Company profile

Ricca



ORIGINS

Ràcca is a family-run business located on the hills between the provinces of Piacenza and Parma: Alessandro runs the vineyards all year long and personally takes care of each plant from pruning to harvesting while Morena, a graduate of the WSET in London, shares everyday activities on the website and on social media. The family vineyards were the Sunday hobby of grandparents and relatives which became business reality only with the third generation. We are located between the Ongina stream and the Arda river, on the Emilia side of the Ligurian Apennines. At our feet, deposits of marine fossils dating back to the Paleolithic era, when the seas covered these areas. Still untouched lands that made us dream. We started from here, after years of effort, to create our ideal wine. Sincere communication, attention to detail and all the unexpressed potential of the Colli Piacentini.





ARDITO

Sirah-Barbera

COMING SOON

STRADIVARI

**Pinot Noir – Ortrugo
Spumante metodo
classico**

COMING SOON

COLONNA

**Gutturnio
Superiore DOC**

Vivid ruby with marked legs and purple shades. On the nose, it has a generous bouquet of red plums and cherries with fresh spices hints such as liquorice and juniper. Still, dry with a confident body weight that is perfectly complemented by the all the flavours complexity. Red ripe fruits are swirling together with notes of vanilla, milk chocolate and cedar plus a touch of jam and raisins: all balanced by the rich acidity backbone which is confirming its strong potential for aging. Best served 10 to 15 min after opening.

MANEO

**Gutturnio
Riserva DOC**

Maneo - from Latin «to wait» – rests precisely for 12/18 months in 225l barriques, developing all its complexity. Our idea of an Emilian wine for aging is expressed in the changing bouquet that ranges from black cherry to plum with intense notes of spices such as pepper and licorice. Strictly still, with a tenacious alcohol content and balanced by the high complexity of flavours. Overripe fruits, in fact, pleasantly alternate with secondary flavors such as vanilla and citron with hints of jam and raisins smoothed by a surprising acidity: indications for a more than assured potential for aging in the bottle

ACUTO

**Colli Piacentini DOC
Monterosso Val
D'Arda**

Delicate yellow in color, it offers a complex and refined bouquet: from a first approach the green apple, the decan pear, notes of peach and acacia stand out, boosted by a surprising minerality expressed with notes of flint and silica. In the mouth it is firm and fresh: the fullness and flavors are balanced by the light body and the excellent acidity which always invites you to a second taste by cutting out on this wine roundness. Determined with a longevity to discover, our Monterosso resists over time and is also applies for aging. Ripe fruit will eventually develop hints of honey and apricot

BIVIUM

**Zero Solfiti –
Rifermentato in
bottiglia**

A sparkling base created with Ortrugo and Pinot Noir grapes. The selected yeasts are introduced into the bottle together with the sweet must to start the second fermentation. No degorging: Bivium remains exactly halfway. The result is a naturally sparkling, naturally dry and naturally sulphite-free wine. Accompanied only by a light suspension of yeasts which, used instead of sulphites, prevent oxidation and balance the citrus part with toasted notes. An alternative and engaging response to an attentive and informed market, it surprises even the expert connoisseurs.



THE FIELDS

Hand picked late harvest between the second and last week of September

Grapes delivered to the cellar in 20kg baskets to preserve quality and flavours

Vineyards are located 300-400 above sea level with dense clayey soil and calcareous sediments dating back to the Piacenziano era

Single Guyot training system, low density system with slope up to 45%

THE MARKET

THE BASE

We started with quality local catering, independent wine bars, locals and distant customers, but loyal to our values. We have participated in regional and national events such as the Monterosso Festival, the Milano Wine Week and the Borgo DiVino tour.

TYPICITY

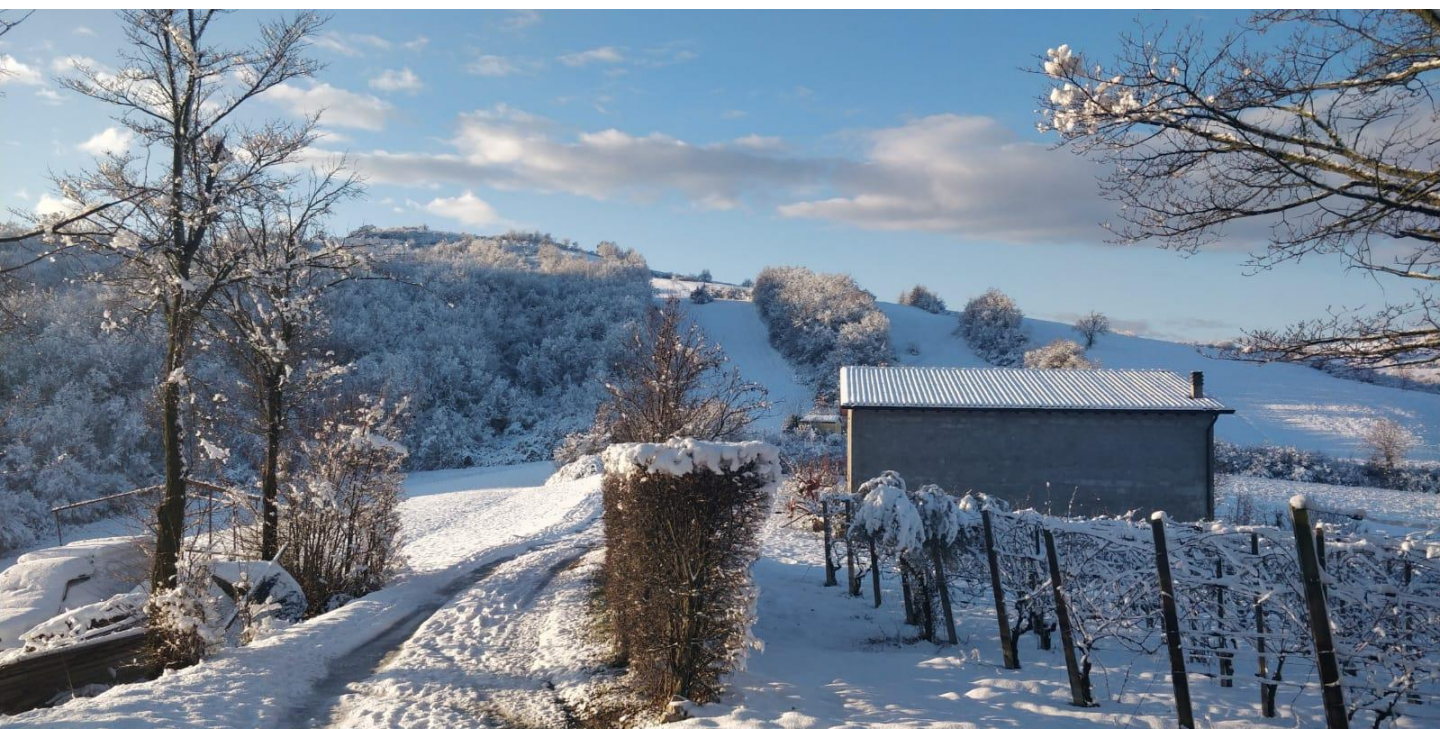
For us they are enclosed in the peculiarities of the native grapes, in the combination of calcareous and clayey soils, in the communicative authenticity of the many families who have inhabited these areas over the years. Our vineyards are enclosed in a nature reserve where man is the guest of a generous fauna.

MARKET GAP

There are still very few producers in the area who aim at aging wines with an international style that can compete in both quality and image in markets all around the world.

OPPORTUNITIES

We place ourselves on the global market as a qualitative alternative to a region at the dawn of its rebirth: EMILIA. Successful blends such as Malvasia or little gems yet to be discovered such as Croatina and Ortrugo.



grazie

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