

# I Due Ricu 2016



LANGHE DOC ROSSO

*Dedicated to the two "Ricu" (nickname for Enrico) of the family – the uncle and brother of Marziano – this wine is a testimony to the happy blend of two classic varieties of the Langhe: Nebbiolo and Barbera, with Pinot Nero. An important and rare wine, just a few thousand bottles are produced every year.*

**Appellation:** Langhe DOC Rosso

**Variety:** Pinot Nero, Nebbiolo, Barbera

**Vineyard of production:** contiguous to the cellar

**Winemaking:** Crushing-destemming followed by spontaneous alcoholic fermentation with indigenous yeasts, in contact with its skins in stainless steel tanks at a controlled temperature, max 28-29° C (82-84° F), for 22 days. Dry racking and transfer to oak barrels of 500 liters.

**Malolactic fermentation:** Carried out entirely in barrels immediately after alcoholic fermentation.

**Aging:** In barrels for 28 months, followed by assemblage in stainless steel, then bottling in March 2019. Rests in the bottle at a constant temperature of 14° C (52° F) for three months before release.

**First year of production:** 2000

**Bottles produced in 2016:** 6,533

**Tasting notes:** Obtained by an unprecedented assemblage of Nebbiolo, Barbera –at a higher percentage– and small amount of Pinot Noir, I Due Ricu has a very intense and deep color which can be tracked back to the Barbera grape. The bouquet is dominating by ripe red fruits and a slight spicy note due to the aging in wood. But it's on the palate that this wine shows its best with a wide spectrum of flavors, beginning with the fruity intensity of Barbera and the elegance of Pinot Noir, and ending with the most textured and tannic side of Nebbiolo. An excellent wine to be paired with red meats and cheese, to be drunk both at a young age than after 4-5 years of evolution.

Alcohol: 15.37 % ABV  
Total acidity: 5.47 g/l  
Dry extract: 30.50 g/l  
pH level: 3.23  
Polyphenols: 2936  
Anthocyanins: 597



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