



CASCINA GHERCINA

BARBERA D'ALBA D.O.C.



Grape variety 100% Barbera

Area of production Langhe

Vinification Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C. Maceration on the skins for 8 days, with daily pumping of the must over the cap.

Ageing Aged in oak casks

Winemaker's note Rich structure; expansive bouquet showing ripe fruit; mouth-filling, long finish.

Food & wine matches Fondue, lasagna, stewed meat, grilled fillet, mature cheeses.

Cellar life 5 years

Serving temperature 16° - 18° C