



## CASCINA GHERCINA

### BAROLO D.O.C.G.



*Grape variety* 100% Nebbiolo

*Area of production* The 11 villages in the Barolo wine-growing area

*Vinification* Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C. Maceration on the skins for 12 days, with daily pumping of the must over the cap.

*Ageing* Aged in large casks made of Slavonian oak

*Winemaker's note* Spices and dried flowers on the nose; smooth and mouth-filling, with sweet tannins. Great structure.

*Food & wine matches* Game, braised veal, stewed meat, grilled fillet and meat, mature cheeses.

*Cellar life* 10 years

*Serving temperature* 16° - 18° C