



CASCINA GHERCINA

LANGHE D.O.C. NEBBIOLO



Grape variety 100% Nebbiolo

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 10 days, with daily pumping of the must over the cap

Ageing Aged in oak casks for 12 months

Winemaker's note Typically light ruby color is deceiving to a wine rich in texture and potential, spiced nose that drags us into hints of hay until you get in the heat of the tobacco. The tannins will leave a pleasant feeling that enhances the elegance with a persistence to taste typical of a great wine

Food & wine matches Excellent accompaniment to meat, roasts and important cheeses

Cellar life 10 years

Serving temperature 16° - 18° C