



## CASCINA GHERCINA

### ROERO ARNEIS D.O.C.G.



*Grape variety* 100% Roero Arneis

*Area of production* Roero

*Vinification* Maceration on the skins for 6 hours; soft pressing. Fermentation in stainless steel at a controlled temperature of 18-20°C. Maturing on the noble lees for 6 months.

*Ageing* Matured in stainless steel

*Winemaker's note* An array of flowers and fruits, with camomile and apricots featuring. Long and delicate, with good structure.

*Food & wine matches* Aperitifs, baked fish, freshwater fish, risotto, shellfish, rabbit, duck

*Cellar life* 2 years

*Serving temperature* 10°- 12° C