



# CASCINA GHERCINA

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



*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 casks of Slavonian oak, and then in the bottle

*Winemaker's note* Elegant structure; lingering bouquet packed with spices and hints of liquorice; full, sumptuous character. velvety, with plenty of tannins.

*Food & wine matches* Hare, wild boar, braised beef, roast and grilled meat, strong cheeses.

*Cellar life* 10 years

*Serving temperature* 16° - 18° C