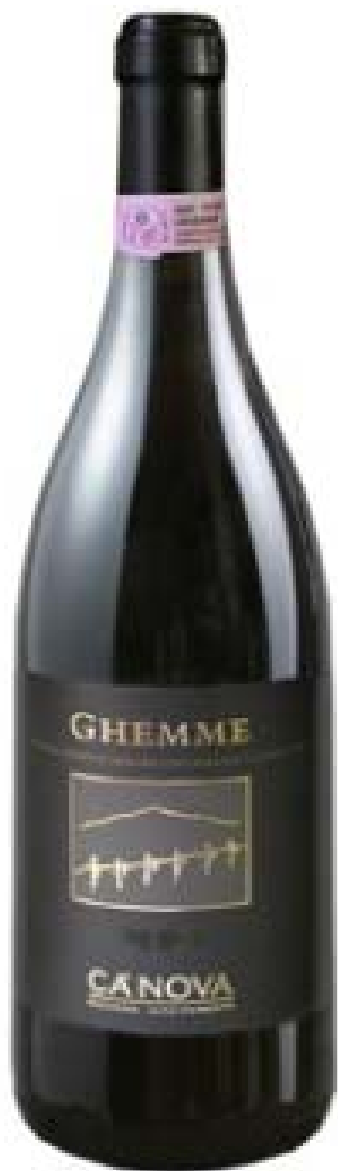


**CASCINA CA'NOVA**  
**D.O.C.G.**  
**GHEMME**



*Grape Varietal:*  
100% Nebbiolo

After the harvest, rigorously manual, the grapes are pressed and crushed and the grapestalks removed.

Then the must is sent to a particular stainless steel vertical steeper where the fermentation take place under controlled temperature of 28° for 8 days.

Then our “Ghemme” is aged twenty months in big oak barrels of 23 and 50 hl.

The “Ghemme” is ready after minimum one year in the bottle.

*Colour:*  
Dark ruby with light reflex grainy, brilliant.

*Perfume:*  
Very intense, with distinguishing mark of maraschino and green tobacco notes, soft violet and minerals taste.

*Taste:*  
uicy, smooth, refreshing acidity, very persistent.