

CASCINA GILLI



## Sernú

BONARDA PIEMONTE

Cascina Gilli has played an important role in rescuing two grape varieties, Freisa and Malvasia, which during the years had been unfairly neglected.

Today we are focusing our commitment towards another grape variety, almost forgotten, but which finds a soft spot in our hearts: the Bonarda Piemonte.

Usually Bonarda is produced slightly sparkling, but we have made a limited production of this Bonarda Piemonte in a still version, dedicated to our most loyal customers. The result is our Bonarda "Sernú", a wine with a delicate bouquet, yet full and generous that seduces the taster. Its measured alcohol and acidity allow full scope to the admirable balance of its fruit. Part of the wine briefly ages in oak barrels.

<b>PRODUCTION AREA:</b>	Castelnuovo Don Bosco and Schierano vineyards
<b>GRAPE VARIETY:</b>	Bonarda piemontese
<b>ALTITUDE AND EXPOSURE:</b>	380 mt a.s.l. / south, south-east
<b>SYSTEM OF CULTIVATION:</b>	guyot
<b>SOIL TYPE:</b>	Grey-blue clayey marl

#### PRODUCTION CHARACTERISTICS:

The grapes are left to ferment six-eight days at a temperature of 26°, so to obtain a good extraction of colour, which has purple hues.

After the malolactic fermentation and the settling, the wine stays partly in oak barrels and partly in stainless steel for over a year.

Only the following spring the wine is assembled in the bottle, where it settles for some months.

<b>ALCOHOL:</b>	13,5% vol.
<b>TOTAL ACIDITY:</b>	5 gr/lt
<b>BOTTLE SIZE:</b>	750 ml. Bordolese bottle
<b>BOTTLE CAP:</b>	natural cork

#### REFERENCES AND PRIZES:

**Vini d'Italia** - Gambero Rosso, 2010 - One glass

**Vini Buoni d'Italia** - Touring Club Italiano, 2010 - Three stars

**Berebene Low cost** - Gambero Rosso, 2010

**Guida dei Vini Italiani** - Luca Maroni, 2008

**Vini d'Italia** - Gambero Rosso, 2008 - Two glasses

**Duemilavini** - Associazione Italiana Sommeliers, 2006 - Four grapes