



Cascina Gentile
DI ODDONE DANIELE

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PIEMONTE BARBERA DOC



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PRODUCTION AREA

THE GRAPES COME EXCLUSIVELY FROM ESTATE VINEYARDS LOCATED IN CAPRIATA D'ORBA IN THE AREA CALLED THE "GAZZOLO", MORE PRECISELY BY THE VINEYARD OF THE "RIPA".

GRAPES

100% BARBERA.

VINIFICATION

SOFT DE-STEMMING AND CRUSHING. AFTERWARDS START FERMENTATION WITH INDIGENOUS YEASTS AND MACERATION CONDUCTED FOR ABOUT 8-12 DAYS AT 25-28 °C BY PERFORMING PUMPING EVERY 4-6 HOURS. AFTER RACKING THE WINE IS LEFT TO SETTLE IN STAINLESS STEEL TANKS AND THEN STARTS AGEING.

AGEING

THE WINE REMAINS IN STAINLESS STEEL TANKS UNTIL THE BOTTLING TAKES PLACE. DURING THIS TIME WE DON'T MAKE ANY FILTERATION OR CLARIFICATION.

TASTING

COLOUR: INTENSE RUBY RED WITH VIOLET HUES.

FRAGRANCE: INTENSE, ELEGANT, VERY FINE WITH NOTES OF RED FRUIT, BLUEBERRIES AND STRAWBERRIES.

TASTE: FULL-BODIED, FRESH, VERY PERSISTENT.

PAIRINGS: RED MEAT, GRILLED, ROASTED, SAUCES, AGNOLOTTI, GAME, CHEESE, EXCELLENT AS AN APERITIF.