



Cascina Gentile
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VSQ METODO CLASSICO BRUT ROSE' BARBABIANCA

PRODUCTION AREA

THE GRAPES COME EXCLUSIVELY FROM ESTATE VINEYARDS LOCATED IN CAPRIATA D'ORBA IN THE AREA CALLED THE "GAZZOLO".

GRAPES

100% BARBERA.

VINIFICATION

DIRECT PRESSING OF THE GRAPES, AFTERWARDS START OF FERMENTATION AT CONTROLLED TEMPERATURE (18-20 ° C) FOR 20- 30 DAYS. THE SECOND FERMENTATION BEGINS IN THE WINTER FOLLOWING THE HARVEST.

AGEING

FOR THE SECOND FERMENTATION THE WINE IS RE-FERMENTED IN THE BOTTLE WHERE IT REMAINS ON THE LEES FOR 42 MONTHS OR MORE. THE BOTTLES ARE KEPT IN A HORIZONTAL POSITION STACKED ON THE OTHER, AND EVERY SIX MONTHS THE STACKS ARE UNDONE AND RESUSPENDED THE LEES. AFTER WE DO THE "DEBORGEMENT" AND THE BOTTLES ARE FILLED WITH THE CHARACTERISTIC MUSHROOM CAP.

TASTING

COLOUR: BRIGHT PINK, BRIGHT, WITH FINE AND PERSISTENT PERLAGE.

FRAGRANCE: THE COLOR IS CONFIRMED BY THE INTENSITY OF AROMATIC RIPE RED BERRIES, ESPECIALLY RASPBERRIES, STRAWBERRIES AND RED CURRANT, ACCOMPANIED BY THE VARIOUS SMELLS OF BARBERA DURING FERMENTATION THAT REFER TO SMOKY NOTES AND MAKE IT TRULY UNIQUE AND SPECIAL.

TASTE: DRY, FRESH, FRAGRANT, VERY COMPLEX AND STRUCTURED, FULL OF PLEASANT AND NOT EXCESSIVE ACIDITY, VERY DRY (SUGAR ABOUT 4,5G / L), BROAD AND BALANCED IN THE MOUTH WITH A VERY LONG FINISH.

PAIRINGS: FISH, SHELLFISH, SEAFOOD, EXCELLENT AS AN APERITIF AND WITH WHITE SAUCES, BUT ALSO MEDIUM-AGED CHEESES AND DESSERTS ESPECIALLY SWEET. SPARKLING ENTIRE MEAL THAT IS NOT AFRAID PAIRINGS WITH DISHES RICH, TASTY AND HIGHLY SEASONED.

