



Cascina Gentile
DI ODDONE DANIELE

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BARBERA DEL MONFERRATO DOC BARBERRIQUE



PRODUCTION AREA

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

GRAPES

100% BARBERA.

VINIFICATION

SOFT DE-STEMMING AND CRUSHING. AFTERWARDS START FERMENTATION WITH INDIGENOUS YEASTS AND MACERATION CONDUCTED FOR ABOUT 10-15 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 IS AGED IN OAK BARRELS OF 225 LITERS (1/3 NEW, 2/3 SECOND AND THIRD PASSAGE) FOR AT LEAST 24 MONTHS. DURING THIS TIME WE DON'T MAKE ANY FILTRATION OR CLARIFICATION.

TASTING

COLOUR: INTENSE RUBY RED WITH PURPLE AND GARNET HIGHLIGHTS.

FRAGRANCE: INTENSE, ELEGANT, VERY FINE WITH NOTES OF LICORICE, BLUEBERRY AND VANILLA.

TASTE: FULL-BODIED, VERY SOFT, VERY PERSISTENT.

PAIRINGS: RED MEAT, GRILLED, ROASTED, LASAGNE, STRUCTURED SAUCES, CHEESE AND EXCELLENT DISCHES WITH MUSHROOMS.