



Cascina Gentile
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COLLI TORTONESI DOC TIMORASSO DERTHONA

PRODUCTION AREA

THE GRAPES COME EXCLUSIVELY FROM ESTATE VINEYARDS LOCATED IN CASSANO SPINOLA IN THE AREA OF COLLI TORTONESI.

GRAPES

100% TIMORASSO.

VINIFICATION

SOFT PRESSING OF THE GRAPES AND GOLD MACERATION FOR ABOUT 24 HOURS. THEN THE FERMENTATION STARTS AND DURING AT A CONTROLLED TEMPERATURE (18 ° C) FOR 35-40 DAYS.

AGEING

AFTER THE FIRST RACKING TO ELIMINATE THE GROSS LEES THE WINE STAY IN STAINLESS STEEL BARRELS. ON BOTH MATCHES EVERY 10-15 DAYS WILL BE MADE A BATONAGE TO PUT IN SUSPENSION THE FINE LEES FOR 12-18 MONTHS. THEN WE MAKE RACKINGS IN VARIABLE NUMBER DEPENDING ON THE VIN-TAGE AND THE WINE IS BOTTLED AND WE WAIT ONE YEAR BEFORE SELLING. WE DON'T MAKE ANY FILTERATION OR CLARIFICATION.

TASTING

COLOUR: STRAW YELLOW, BRILLIANT.

FRAGRANCE: INTENSE, LONG, CONTINUOUS, PERSISTENT, FLORAL, FRUITY WITH A WARM FEELING AND PERSUASIVE IN A SOFT AND ELEGANT COMPLEX WITH HINTS OF MINERAL AND CHAMOMILE, APRICOT, HAWTHORN.

TASTE: INTENSE, FRUITY, WARM, HARMONIOUS, WITH HINTS OF RIPE FRUIT AND MINERAL NOTES. BALANCED AND VERY

PERSISTENT. THE SENSATIONS OF SOFTNESS ARE COMPLEMENTED BY THOSE OF HARDNESS.

PAIRINGS: IDEAL FOR THE WHOLE MEAL, IT IS PERFECT WITH TASTY FISH SOUPS. IT IS EXALTED IN COMBINING WITH TASTY CHEESES ON SHELLFISH IS UNRIVALED, BUT CAN ALSO ACCOMPANY WHITE MEAT. ALSO GREAT AFTER DINNER AND FOR MEDITATION.

