



Cascina Gentile
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GAVI DOCG

CONFINE



PRODUCTION AREA

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

GRAPES

100% CORTESE.

VINIFICATION

SOFT PRESSING, AFTERWARDS THE FERMENTATION STARTS AND DURING AT CONTROLLED TEMPERATURE (18-20 ° C) FOR 25-35 DAYS.

AGEING

AFTER THE FIRST RACKING TO ELIMINATE THE GROSS LEES THE WINE IS AGED FOR ABOUT 4-5 MONTHS IN STAINLESS STEEL BARRELS. EVERY 10-15 DAYS WILL BE MADE A BATONAGE TO PUT IN SUSPENSION THE LEES. THE WINE IS BOTTLED IN THE SPRING FOLLOWING THE HARVEST. WE DON'T MAKE ANY FILTERATION OR CLARIFICATION.

TASTING

COLOUR: STRAW YELLOW WITH GREENISH HIGHLIGHTS.

FRAGRANCE: CLEAN AND INTENSE, DELICATE, WITH HINTS OF FLOWERS, CITRUS AND GREEN APPLE.

TASTE: DRY, FRESH, FRAGRANT, SLIGHTLY ALMOND ON THE FINISH AND FULL OF PLEASANT AND NOT EXCESSIVE ACIDITY.

PAIRINGS: FISH, SHELLFISH, SEAFOOD, EXCELLENT AS AN APERITIF AND WITH WHITE SAUCES. IN SUMMER IT IS THE RIGHT WINE, BUT HIS MARRIAGES GASTRONOMIC KNOW NO BOUNDARIES OF THE SEASON.