



*Cascina Gentile*  
DI ODDONE DANIELE

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**OVADA DOCG**

**TRE PASSI AVANTI**



#### 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 "CASCINOTTO".

#### GRAPES

100% DOLCETTO.

#### VINIFICATION

SOFT DE-STEMMING AND CRUSHING. AFTERWARDS START FERMENTATION AND MACERATION CONDUCTED FOR ABOUT 10-15 DAYS AT 25-28 °C BY PERFORMING PUMPING EVERY 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 FOR 12-18 MONTHS AND AFTER WE PUT IN THE BOTTLE WITHOUT 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, SLIGHTLY ALMOND FINISH.

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