



Cascina Gentile
DI ODDONE DANIELE

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VSQ METODO CLASSICO BRUT CASCINA GENTILE



PRODUCTION AREA

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

GRAPES

100% CORTESE.

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 "DEGORGE" AND THE BOTTLES ARE FILLED WITH THE CHARACTERISTIC MUSHROOM CAP.

TASTING

COLOUR: STRAW YELLOW, BRIGHT, WITH FINE AND PERSISTENT PERLAGE.

FRAGRANCE: CLEAN AND INTENSE, DELICATE, WITH HINTS OF BREAD CRUST AND YEAST RIND VERY INTENSE, FLOWERS, CITRUS.

TASTE: DRY, FRESH, FRAGRANT, VERY COMPLEX AND STRUCTURED, FULL OF PLEASANT AND NOT EXCESSIVE ACIDITY, VERY DRY (SUGAR <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.