



*Cascina Gentile*  
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# DRIED GRAPES WINE SPESS

## PRODUCTION AREA

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

## GRAPES

100% CORTESE.

## DRYING

THE GRAPES ARE HARVESTED BY HAND AND HUNG ONE BY ONE. THEY ARE LEFT TO DRY FOR 120-150 DAYS DEPENDING ON THE WEATHER VINTAGE.

## VINIFICATION

SOFT DE-STEMMING AND CRUSHING. AFTERWARDS START FERMENTATION AND MACERATION AT 15-18 °C BY PERFORMING PUMPING EVERY 4-6 HOURS. AFTER 3-4 DAYS PRESSING AND CONTINUATION OF FERMENTATION IN FRENCH OAK BARRELS.

## AGEING

THE WINE REMAINS IN OAK BARRELS FOR AT LEAST 36 MONTHS. WE DO NOT MAKE FILTRATIONS AND CLARIFICATIONS, BUT THE WINE IS "CLARIFYING" WITH THE SLOW PASSAGE OF TIME.

## TASTING

**COLOUR:** INTENSE YELLOW WITH SHADES OF AMBER.

**FRAGRANCE:** VERY INTENSE RIPE APRICOT, HONEY, TOASTED HAZELNUTS, VANILLA, DRIED FRUIT.

**TASTE:** SWEET, VELVETY, VERY PERSISTENT, COMPLEX AND STRUCTURED, COMPREHENSIVE AND BALANCED, WITH PLEASANT HINTS OF SPICES, JAMS, NOT CLOYING AND PLEASANT AND UNEXPECTED FRESHNESS.

**PAIRINGS:** EXCELLENT WITH DRY PASTRIES, NUTS, NOOKS, BUT ALSO WITH FOIE GRAS AND BLUE CHEESES.

