



IL GENTILUOMO

History and fact

According to Cascina Albano there are no boundaries for the charm of expression and that is why “Il Gentiluomo” was born; it is a white wine obtained from a cuvee of overripe grapes. “Il Gentiluomo” narrates the Piedmont with its innovative, sensual and fascinating spirit. This wine has not only to be tasted, but it has to be felt. During the intense withering in the vineyard, the wind and the sun enrich Gentiluomo with lots of stories. If you are able to listen to it, it will tell them to you and you will fall in love with it.

Tasting notes

The colour is gold yellow, while the nose recalls acacia honey, ripe fruit and thorn tree. On the palate, it is pleasantly well-rounded, sweet with agreeable hints of nougat and apricot. A slight alcoholic note underlines the Langhe origin and balances the sweetness. The smooth acidity gives the wine freshness and pleasure.

Food pairing

It is interesting to serve it as an aperitif with strong, soft cheeses and with foie gras. Ideal with petite patisserie, dried and candied fruit, crèmes and nougat. It is an excellent meditation wine.

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 Production area
Langhe - Barbaresco

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 Alcohol
15 %

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 Service temperature
10-12 °C

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