

RED WINE

# Gentilini Eclipse



**TYPE:** Dry red wine PGI Aenos Slopes

**VARIETY:** 100% Mavrodaphne of Kefalonia

**GRAPE ORIGIN:** Estate vineyards on Kefalonia

**VINIFICATION:**

Fermentation and extraction in open vats and barrels for 20 days. Aged for 12 months in French and American oak barrels. Not fined or filtered.

**PRODUCTION:** Limited to 8,500 bottles and 300 magnums

**CLOSURE:** Natural cork and Stelvin

**TASTING NOTES:**

Dark, almost inky. Generous, layered aromas of red fruit spiced with hints of licorice and wild mint. Rich, complex and impressive with soft, round tannins and an endless aftertaste.

**FOOD PAIRING:** Rich meat dishes, game, and aged cheeses.

**CELLARING POTENTIAL:** 6 years plus

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.7g/l tartaric acid

pH: 3.40

Residual Sugar: 3.0g/l

**LABEL:** The first vintage of this wine coincided with a spectacular lunar eclipse.

## Gentilini Winery & Vineyards

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