

RED WINE

# Gentilini

# New Era Syrah



**TYPE:** Dry Red Varietal Wine

**VARIETIES:** 100% Syrah

**GRAPE ORIGIN:** Family vineyards near Atalandi in Fthiotida on the mainland. Yields are about 5000kg/ha.

**VINIFICATION:** Fermentation and extraction takes place in open vats and barrels. Pigeage and delastage for 20 days to extract the desired colour and flavour from the skins during alcoholic and malolactic fermentation. Matured in American oak barriques for 12 months. Not fined or filtered.

**CLOSURE:** Stelvin

**PRODUCTION:** Limited to 1,500 bottles

**TASTING NOTES:** Dark, almost inky. Generous, layered aromas of red fruit and black pepper. 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: 6.3g/l tartaric acid

pH: 3.6

Residual Sugar: 4.0g/l

**LABEL:** This elegant label reflects the premium and limited nature of this wine.

## Gentilini Winery & Vineyards

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