

RED WINE

# Gentilini Notes Red



**TYPE:** Dry Red Varietal Wine

**VARIETIES:** 60% Agiorgitiko, 40% Mavrodaphne of Kefalonia.

**GRAPE ORIGIN:**

Agiorgitiko - Nemea appellation region in the Peloponnese.  
Mavrodaphne – estate vineyards on Kefalonia. Limestone terroir.

**VINIFICATION:** Fermented in stainless steel vats. Carefully blended then matured for 6 months in American and French oak barrels.

**PRODUCTION:** Limited to 8,500 bottles

**STOPPER:** Stelvin screwcap to preserve the freshness, integrity and quality of the wine

**TASTING NOTES:**


Fruity and complex with sour-cherry and spicy flavours, velvety tannins and long aftertaste.

**FOOD PAIRING:** Meat, poultry, bbqs, cheese and pasta.

**CELLARING POTENTIAL:** 3-4 years

**ANALYSIS:**

Alcohol: 13% Alc by Vol  
Total Acidity: 6g/l tartaric acid  
pH: 3.50  
Residual Sugar: 2.3g/l

**LABEL:** The 'fermata' musical notation  denotes a pause. Here we invite you to take a pause and from your busy life and experience this distinctive rosé.

## Gentilini Winery & Vineyards

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