

WHITE WINE

# Gentilini Notes White



**TYPE:** Dry White Varietal Wine

**VARIETIES:** Sauvignon Blanc 90%, Tsaoussi 10%  
Tsaoussi is a local variety with aromas of honey and melons. It is rare and unique and grows almost exclusively on Kefalonia.

**GRAPE ORIGIN:** Tsaoussi - Kefalonia. Limestone terroir.  
Sauvignon Blanc - near Atalandi on the mainland. Limestone terroir.

**VINIFICATION:**

20% of the Sauvignon Blanc grapes have skin contact for 12 hours for added aromas. Undergoes battonage for 2 months to develop complexities.

**PRODUCTION:** Limited to 10,000 bottles.

**CLOSURE:** Stelvin Seratin screw-cap.

**TASTING NOTES:**


Complex and balanced. Medium bodied. Aromatic floral and tropical fruit with citrus, melon and honey notes.  
Crisp and fresh in the mouth.

**FOOD PAIRING:** Excellent with grilled fish, Asian food, cheese, shellfish and white meat in creamy or lemon sauces.

**CELLARING POTENTIAL:** 2-3 years

**ANALYSIS:**

Alcohol: 13% Alc by Vol  
Total Acidity: 6.5g/l tartaric acid  
pH: 3.0  
Residual Sugar: 2.0g/l

**LABEL:** The 'fermata' musical notation  denotes a pause. Here we invite you to take a pause from your busy life and relax while enjoying this exceptional wine.

## Gentilini Winery & Vineyards

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