

WHITE WINE

# Gentilini Rhombus



**TYPE:** Dry White Wine – PDO Robola of Kefalonia

**VARIETY:** Robola of Kefalonia 100%.

**GRAPE ORIGIN:** The grapes come from vineyards on the slopes and high altitude valley of Mount Ainos within the Robola PDO appellation zone. Yields are around 6,000kg/ha.

**VINIFICATION:** The grape must is fermented in stainless steel for four weeks at low temperatures. This is followed by 4 weeks of lee stirring (batonnage) for added complexity and finesse before bottling.

**PRODUCTION:** 8,000 bottles annually

**TASTING NOTES:** Crisp and refreshing with aromas of citrus fruit and white peaches. Smooth, with hints of minerality and spice in the mouth.

**FOOD PAIRING:** Seafood, shellfish, taramosalata, lemon sauces, white cheeses.

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.5g/l tartaric acid

pH: 3.1

Residual Sugar: 1.2g/l

**LABEL:** The name derives from the Greek word ρόμβος (rhombus), a shape long associated with magical and ritual properties and reflects this wine's ability to elate and delight.

## Gentilini Winery & Vineyards

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