WHITE WINE

Gentilini
Rhombus

TYPE: Dry White Wine

VARIETY: 80% Assyrtiko – 20% Robola of Kefalonia. Two of the finest Greek white varieties come together to produce this unique wine.

GRAPE ORIGIN:

Assyrtiko:
Source: Leontio, Nemea.
Vineyard altitude: 350m ASL.
Yield: 9,000kg / hectare
Soil: Limestone. Poor in organic matter
Microclimate: Cold with ample rainfall in the winter. Mild and cool growing season

Robola:
Source: PDO appellation zone on Kefalonia.
Vineyard altitude: 600m ASL.
Yield: 5,000kg / hectare
Soil: Limestone and gravel. Poor in organic matter
Microclimate: Mild winter with ample rainfall.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes are chilled to 7°C overnight before crushing. Each variety is fermented separately in stainless steel, at low temperatures, to preserve and express varietal character. The wine is blended and allowed to sit on its fine lees for 3 months to develop complexity and finesse.

TASTING NOTES: An elegant and fresh white wine, with aromas of citrus and white peaches, herbs and white flowers. Perfectly balanced, dry and smooth with mineral notes.

FOOD PAIRING: Seafood, shellfish, sushi, raw bar, lemon sauces.

ANALYSIS:

Alcohol: 13% Alc by Vol	Total Acidity: 5.4g/l tartaric acid
pH: 3.34	Residual Sugar: 1.6g/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.

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