

WHITE WINE

Gentilini Rhombus Robola



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.

AGING POTENTIAL: 3-4 years

ANALYSIS

ALCOHOL: 13% Alc by Vol

RESIDUAL SUGAR: 1,2 gr/l

TOTAL ACIDITY: 6.5g/l tartaric acid

pH: 3,10

LABELS: 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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