

WHITE WINE

Gentilini Robola



TYPE: Dry White Wine – PDO Robola of Kefalonia

VARIETY: Robola of Kefalonia 100%.

Increasingly rare and low-yielding. Thrives on the poor limestone and gravelly soils of the Kefalonian highlands. Considered one of the finest Greek white varieties with characteristic citrus and mineral aromas.

GRAPE ORIGIN: High-altitude (exceeding 650m above sea level) vineyards on the slopes of Mount Ainos within the Robola PDO appellation zone. Yields around 3,500kg/ha.

VINIFICATION: The grape must is fermented separately, according to vineyard altitude for four weeks at low temperatures. Further four weeks of lee stirring (battonage) to develop body, aroma and finesse

PRODUCTION: Limited to 25,000 bottles

TASTING NOTES: Fresh and citrusy, expressing all the characteristic fruit, minerality and terroir of this variety. Complex, balanced, and dry, with a long finish.

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

ANALYSIS:

Alcohol: 13% Alc by Vol

Total Acidity: 7.0g/l tartaric acid

pH: 2.9

Residual Sugar: 1.0g/l

LABEL: The clean, classic label allows the wine to 'do the talking'.

Rather Wine Advocate

90 points

Gentilini Winery & Vineyards

Minies 281 00, Kefalonia, Greece

Tel: +30 26710 41 618 | www.gentilini.gr | info@gentilini.gr

