

WHITE WINE

# Gentilini

## Robola Wild Paths



**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:** Single vineyard at high elevation within the PDO zone on Kefalonia. The very best grapes of the vintage are selected for this limited edition wine.

**VINIFICATION:** Half of the free-run juice is inoculated with commercial yeast. 20% of this ferments in French oak barrels. The other half is inoculated with a native Robola yeast that we have isolated and researched. 20% of this ferments in American oak barrels. All the wines are carefully blended together following 4 months of batonnage.

**PRODUCTION:** Limited to 4,500 bottles and 150 magnums

**TASTING NOTES:** Fresh and citrusy, expressing all the characteristic fruit, minerality and terroir of this variety. Aromas of white peach and citron with hints of vanilla. Complex and balanced with a long finish.

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

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 7.3g/l tartaric acid

pH: 2.8

Residual Sugar: 2.3g/l

**LABEL:** This elegant label reflects the premium and limited nature of this wine.

**Decanter Wine Magazine**

94 points

### Gentilini Winery & Vineyards

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