

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

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