

Gentilini Rosé



TYPE: Dry Rosé Varietal Wine

VARIETIES: 100% Moschofilero

Moschofilero is a Peloponnesian 'gray' variety that gives aromatic, muscat-flavoured grapes.

GRAPE ORIGIN: Estate vineyards on Kefalonia. Limestone terroir.

VINIFICATION: Three days of extraction. Cold-fermented to complete dryness in stainless steel vats to retain its aromas and delicate colour.

PRODUCTION: Limited to 8,000 bottles

CLOSURE: Stelvin

TASTING NOTES: Fresh and perfectly balanced with lively acidity. Muscat aromas of jasmine, rose petals and hints of spice.

FOOD PAIRING: Seafood and fish, white cheeses, pasta, mildly spicy Asian cuisine or as an aperitif.

ANALYSIS:

Alcohol: 13% Alc by Vol

Total Acidity: 6.5/l tartaric acid

pH: 3.3

Residual Sugar: 1.0g/l

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