



## **Gentilini Winery & Vineyards**

Minies 281 00, Kefalonia, Greece

Tel: +30 26710 41 618 | [www.gentilini.gr](http://www.gentilini.gr) | [info@gentilini.gr](mailto:info@gentilini.gr)



# Family Heritage Dedicated Team Stunning Wines

From its very first vintage in 1984 the name Gentilini has been synonymous with fine wine in Greece and its aim continues to be to produce top quality, exciting wines while promoting the unique flavours and aromas of the local Kefalonian varieties.

Today, Gentilini farms over 10 hectares of vineyards, which are managed sustainably, and makes a core range of ten wines. Experimental wines are produced each year to ensure that Gentilini keeps moving forward, and quantities have purposefully been kept low to ensure that quality is not compromised.

Gentilini is now owned and managed by second generation husband and wife team Petros Markantonatos and Marianna Kosmetatou, who are supported by a small but highly effective, talented and professional team in the winery, the vineyards and the Cellar Door. During harvest season the winery is alive with the positive hum of a team of people that works hard but takes great satisfaction in what they do.

Kefalonia, the island of Captain Corelli's Mandolin, is the largest and most complex of the Ionian Islands in western Greece. Kefalonia is lush and green, blessed with plentiful rainfall in the winter followed by a long, dry and sun-drenched ripening season. This rhythm and cycle of nature allows for healthy, fully ripe grapes with concentration, balanced acidity and pure varietal expression.

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### **The Rare Robola**

Experts agree that Robola is one of the finest Greek white varieties. The grapes grow in tiny, low-yielding vineyards within the high plateau of the Omala Valley and on the steep slopes of imposing Mount Ainos whose peak climbs to 1,632 meters and dominates the microclimate of the surrounding area. It is this terroir that gives the potential for wines of exceptional quality which are characterised by delicate citrus and mineral aromas, balanced acidity and medium body with a long aftertaste.

### **Mavrodaphne of Kefalonia**

is an exceptional cousin of the better known Mavrodaphne of Patras which is made into a sweet wine. On Kefalonia, however, this grape is mainly fermented into a powerful, dry wine with characteristic aromas of sour cherry and wild mint.

Our talented team makes sure that each variety is hand-picked at peak ripeness and brought to the winery in small bins. All vinification and bottling is done at the Gentilini winery. Our boutique winery is small, but well equipped, and our barrels come from the best cooperage houses of Europe. This allows us to experiment and innovate, producing expressive wines of great finesse for the enjoyment of wine aficionados the world over.

Today, Gentilini wines can be enjoyed in our garden during the balmy days of summer on Kefalonia but are also exported throughout the world. They can be found in at trendy dining spots and wine bars throughout Europe, in America, the UK, Japan and Australia and even at Michelin starred restaurants in France.

Vineyards: 10 hectares Estate / 5,5 hectares managed / 10 hectares contracted

Average Yield: 5 tons/hectare

Annual Production: 80,000 bottles

### **Varieties**

- Robola of Kefalonia
- Mavrodaphne of Kefalonia
- Moschofilero
- Syrah

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WHITE WINE

# Gentilini Notes White



**TYPE:** Dry White Varietal Wine

**VARIETIES:** Sauvignon Blanc 100%

**GRAPE ORIGIN:** Sauvignon Blanc – near Atalandi on the mainland. Limestone terroir.

**VINIFICATION:**

20% of the Sauvignon Blanc grapes have skin contact for 12 hours for added aromas. Undergoes batonnage for 2 months to develop layered complexity.

**PRODUCTION:** Limited to 10,000 bottles.

**CLOSURE:** Stelvin Seratin screw-cap.

**TASTING NOTES:**

Complex and balanced. Medium bodied. Aromatic floral and tropical fruit with citrus. Crisp and fresh in the mouth.

**FOOD PAIRING:** Excellent with grilled fish, Asian food, cheese, shellfish and white meat in creamy or lemon sauces.

**CELLARING POTENTIAL:** 2-3 years

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.1g/l tartaric acid

pH: 3.3

Residual Sugar: 1.7g/l

**LABEL:** The 'fermata' musical notation  denotes a pause. Here we invite you to take a pause from your busy life and relax while enjoying this exceptional wine.

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# Gentilini Notes Rosé



**TYPE:** Dry Rosé Varietal Wine

**VARIETIES:** 90% Moschofilero, 10% Syrah.  
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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RED WINE

# Gentilini

# Notes Red



**TYPE:** Dry Red Varietal Wine

**VARIETIES:** 80% Agiorgitiko, 20% Mavrodaphne of Kefalonia.

**GRAPE ORIGIN:**

Agiorgitiko - Nemea appellation region in the Peloponnese.  
Mavrodaphne – estate vineyards on Kefalonia. Limestone terroir.

**VINIFICATION:** Fermented in stainless steel vats.

Carefully blended then matured for 12 months in American and French oak barrels.

**PRODUCTION:** Limited to 8,500 bottles

**STOPPER:** Stelvin screwcap to preserve the freshness, integrity and quality of the wine

**TASTING NOTES:**

Fruity and complex with sour-cherry and spicy flavours, velvety tannins and long aftertaste.

**FOOD PAIRING:** Meat, poultry, bbqs, cheese and pasta.

**CELLARING POTENTIAL:** 3-4 years

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6g/l tartaric acid

pH: 3.50

Residual Sugar: 2.3g/l

**LABEL:** The 'fermata' musical notation  denotes a pause. Here we invite you to take a pause and from your busy life and experience this distinctive rosé.

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WHITE WINE

# Gentilini Rhombus



**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.

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.5g/l tartaric acid

pH: 3.1

Residual Sugar: 1.2g/l

**LABEL:** 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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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: 7.4g/l tartaric acid

pH: 2.9

Residual Sugar: 1.3g/l

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

*Robert Parker*  
WINE ADVOCATE  
**90 points**



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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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WHITE WINE

# Gentilini Robola Lees



**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:** The free-run juice is fermented gently to dryness in stainless steel tanks over 5 weeks at low temperature. Further maturation for 24 months on fine lees with periodic battonage (lee stirring) to develop complexity, body and elegance.

**TASTING NOTES:** A bright, fresh colour and aroma despite its age. Rounded, complex and full-bodied with aromas of white peach and citron. Explosive minerality and expression of terroir, balanced acidity and long finish.

**PRODUCTION:** Limited to 950 bottles and 150 magnums

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.9g/l tartaric acid

pH: 2.8

Residual Sugar: 2.0g/l

**LABEL:** This distinctive label incorporates an 'R' for Robola and a '24' for the age of the wine. This started as an experimental wine to explore the aging potential of Robola when vinified properly.

Jancis Robinson MW rates Greek wine!!  
Gentilini Robola R24 2015 receives a massive 17/20

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# Gentilini

## Iri's Vineyard



**TYPE:** Dry Red Wine – PGI Slopes of Aenos

**VARIETY:** 100% Mavrodaphne of Kefalonia

The high quality, low yielding Tsigello clone of Mavrodaphne on Kefalonia is a rare cousin of the better known Renio clone of Mavrodaphne of Patras (which is vinified as a sweet wine), giving dry, complex, elegant wines.

**GRAPE ORIGIN:** The single parcel of Iri's Vineyard is located within our estate near the village of Minies on the island of Kefalonia. It sits at 60m on the crest of a hill and has a rocky, limestone terroir with yields of 3,000 kg/ha.

**VINIFICATION:**

Fermented in open vats. Pressed using a traditional manual basket press and allowed to sit on its lees for 5 months to develop complexity. Not fined or filtered to avoid any stripping of flavors.

**PRODUCTION:** Limited to 4,000 bottles.

**CLOSURE:** Natural cork

**TASTING NOTES:**

Ruby red tinged with violet with aromas of sour cherry spiced with hints of licorice and wild mint. In the mouth it is rich and fruity with soft, round tannins.

**FOOD PAIRING:** Excellent with lamb, grilled meat and cheese.

**CELLARING POTENTIAL:** 3-5 years

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.2g/l tartaric acid

pH: 3.3

Residual Sugar: 4.8g/l

**LABEL:** This whimsical label, which stands apart from all our other bottles, reflects all the freshness and joy of youth and hope for the future.

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**gentilini**

RED WINE

# Gentilini Eclipse



**TYPE:** Dry red wine PGI Aenos Slopes

**VARIETY:** 100% Mavrodaphne of Kefalonia

**GRAPE ORIGIN:** Estate vineyards on Kefalonia

**VINIFICATION:**

Fermentation and extraction in open vats and barrels for 20 days. Aged for 12 months in French and American oak barrels. Not fined or filtered.

**PRODUCTION:** Limited to 8,500 bottles and 300 magnums

**CLOSURE:** Natural cork and Stelvin

**TASTING NOTES:**

Dark, almost inky. Generous, layered aromas of red fruit spiced with hints of licorice and wild mint. Rich, complex and impressive with soft, round tannins and an endless aftertaste.

**FOOD PAIRING:** Rich meat dishes, game, and aged cheeses.

**CELLARING POTENTIAL:** 6 years plus

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.7g/l tartaric acid

pH: 3.40

Residual Sugar: 3.0g/l

**LABEL:** The first vintage of this wine coincided with a spectacular lunar eclipse.

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RED WINE

# Gentilini

# New Era Syrah



**TYPE:** Dry Red Varietal Wine

**VARIETIES:** 100% Syrah

**GRAPE ORIGIN:** Family vineyards near Atalandi in Fthiotida on the mainland. Yields are about 5000kg/ha.

**VINIFICATION:** Fermentation and extraction takes place in open vats and barrels. Pigeage and delastage for 20 days to extract the desired colour and flavour from the skins during alcoholic and malolactic fermentation. Matured in American oak barriques for 12 months. Not fined or filtered.

**CLOSURE:** Stelvin

**PRODUCTION:** Limited to 1,500 bottles

**TASTING NOTES:** Dark, almost inky. Generous, layered aromas of red fruit and black pepper. Rich, complex and impressive with soft, round tannins and an endless aftertaste.

**FOOD PAIRING:** Rich meat dishes, game, and aged cheeses.

**CELLARING POTENTIAL:** 6 years plus

**ANALYSIS:**

Alcohol: 13% Alc by Vol

Total Acidity: 6.5g/l tartaric acid

pH: 3.5

Residual Sugar: 2.5g/l

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

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