



Gentilini Winery & Vineyards

Minies 281 00, Kefalonia, Greece

Tel: +30 26710 41 618 | www.gentilini.gr | 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 has 10 hectares of estate vineyards, which are farmed sustainably, and makes a core range of eight 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 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 90%, Tsaoussi 10%
Tsaoussi is a local variety with aromas of honey and melons. It is rare and unique and grows almost exclusively on Kefalonia.

GRAPE ORIGIN: Tsaoussi - Kefalonia. Limestone terroir.
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 battonage for 2 months to develop complexities.

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, melon and honey notes.
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: 6.5g/l tartaric acid
pH: 3.0
Residual Sugar: 2.0g/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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ROSE WINE

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

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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RED WINE

Gentilini Notes Red



TYPE: Dry Red Varietal Wine

VARIETIES: 60% Agiorgitiko, 40% 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 6 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 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

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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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RED WINE

Gentilini Eclipse



TYPE: Dry red wine PGI Aenos Slopes

VARIETY: 100% Mavrodaphne of Kefalonia

GRAPE ORIGIN: Three vineyards on Kefalonia

VINIFICATION:

Fermentation and extraction in open vats and barrels for 30 days. Aged for 12 months in French and American oak barriques. 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: 3.20

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: 6.3g/l tartaric acid

pH: 3.6

Residual Sugar: 4.0g/l

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

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