

2017 NOTES RED GENTILINI



gentilini

TYPE :
RED WINE

VARIETY :
60% AGIORGITIKO
40% MAVRODAPHNE

PRODUCER :
GENTILINI WINERY

ALCOHOLIC VOLUME (%) : 13

**TOTAL ACIDITY
(GR TARTARIC ACID / LT) :** 6

RESIDUAL SUGAR (GR / LT) : 2.3

pH: 3.5

GENTILINI

MINIES, 28100
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VINEYARDS

The Mavrodaphne grapes are grown on the Gentilini estate in Kefalonia, while the Agiorgitiko grapes are harvested from the Nemea appellation region of the Greek Peloponnese.

SOIL

Gentilini grows Mavrodaphne in the well-drained limestone soils of Minies, Kefalonia. Close proximity to the sea creates a mild micro-climate that moderates temperature extremes.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. The Kefalonia vineyards benefit from the sea air and humidity.

VINIFICATION METHOD

All vinification and bottling is completed at the Gentilini winery. Once the bunches are destemmed and crushed, fermentation and extraction takes place in open stainless steel vats. Pumping over and push-downs are performed regularly in order to extract the desired color and flavor from the skins. The fermenting skins are then pressed and the juice completes alcoholic fermentation within the vat. Malolactic fermentation is induced and the wine is then carefully blended. The wine is matured for 4 months in oak barrels before being aged for a further 6 months in the bottle.

SERVING SUGGESTIONS

Pairs well with meat and poultry dishes in red sauce, barbecues, cheese, and with pasta. Enjoy after decanting to a carafe.



TASTING CHARACTERISTICS:

Fresh and complex with sour cherry and spicy flavors

Velvety tannins and a long, lingering aftertaste

