

2018 NOTES ROSE GENTILINI



gentilini

TYPE :
ROSE WINE

VARIETY :
90% MOSCHOFILERO
10% MAVRODAPHNE

PRODUCER :
GENTILINI WINERY

ALCOHOLIC VOLUME (%) : 12.5

**TOTAL ACIDITY
(GR TARTARIC ACID / LT) :** 6.5

RESIDUAL SUGAR (GR / LT) : 1

pH: 3.3

GENTILINI

MINIES, 28100
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VINEYARDS

The Moschofilero and Mavrodaphne grapes are grown on the fully sustainable Gentilini estate in Kefalonia. Moschofilero is a Peloponnesian 'gray' variety which gives aromatic, muscat flavored fruit.

SOIL

Gentilini grows the grapes in the well-drained limestone soils of Minies, Kefalonia. Close proximity to the sea creates a mild micro-climate that moderates temperature extremes. Yields for Moschofilero are around 4,500kg per hectare.

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, the must is cold-fermented in stainless steel vats. The finished wine is cold stabilized and filtered just once prior to bottling, to retain its aromas and delicate color.

SERVING SUGGESTIONS

Pairs well with seafood, especially fried, as well as white cheese, pasta, fish or as an aperitif. Can also be enjoyed with Indian and Chinese food.



TASTING CHARACTERISTICS:

Perfectly balanced with lively acidity

Fresh muscat aromas

Aromas of jasmine, rose petals and hints of spice

