

# 2018 NOTES WHITE GENTILINI



**gentilini**

**TYPE :**  
WHITE WINE

**VARIETY :**  
90% SAUVIGNON BLANC  
10% TSAOUSSI

**PRODUCER :**  
GENTILINI WINERY

**ALCOHOLIC VOLUME (%) :** 13

**TOTAL ACIDITY  
[ GR TARTARIC ACID / LT ] :** 6.5

**RESIDUAL SUGAR (GR / LT) :** 2.1

**pH :** 3.0

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**GENTILINI**

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## VINEYARDS

The Tsaoussi grapes are grown on the fully sustainable Gentilini estate in Kefalonia, while the Sauvignon Blanc grapes are sourced from vineyards near Atalandi in Fthiotida.

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## SOIL

Both varieties are grown in well-drained high limestone soil, with respective suitable micro-climates that enable the best characteristics of each grape to flourish.

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## CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters.

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## VINIFICATION METHOD

All vinification and bottling is completed at the Gentilini winery. After harvesting, the grapes are chilled to 7C overnight before being de-stemmed and crushed. Only the free running juice is used. The tsaoussi grapes are fermented using EC1118 yeast. 20% of the Sauvignon Blanc grapes have skin contact for 12 hours and the must is then fermented using Alchemy II yeast. The must is fermented to dryness at low temperatures for 4-6 weeks. Battonage is carried out on a regular basis for 2 months to develop complexities in the wine. The wine is cold-stabilized and filtered once prior to bottling to avoid stripping out the delicate aromas.

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## SERVING SUGGESTIONS

Pairs well with grilled fish, Asian food, cheese, and shellfish. Goes with chicken and pork in creamy or lemon sauces.

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## TASTING CHARACTERISTICS:

**Complex and balanced**

**Medium bodied**

**Aromatic and floral with tropical fruit and citrus, melon and honey notes**

