

2018 WILD PATHS ROBOLA GENTILINI



Gentilini

TYPE :
DRY WHITE WINE

CATEGORY :
P.D.O. ROBOLA

VARIETY :
100% ROBOLA

PRODUCER :
GENTILINI WINERY

ALCOHOLIC VOLUME (%) : 13

**TOTAL ACIDITY
(GR TARTARIC ACID / LT) :** 7.3

RESIDUAL SUGAR (GR / LT) : 2.3

pH: 2.80

GENTILINI

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VINEYARDS

The Robola grapes are grown in a single vineyard at a height of 850m in the area of Fagia, within the Robola PDO appellation zone. These vines are ungrafted and were planted in 1956.

SOIL

Well-drained high altitude limestone and gravel soil with close proximity to the Ionian sea. Sea proximity creates a mild micro-climate that moderates temperature extremes. Yields are around 2,500kg per hectare.

CLIMATE

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

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 gently pressed to extract only 60% of the juice, ensuring optimal quality. Half of the must is mixed with EC1118 yeast and 20% of this is placed in French oak to ferment. The other half is mixed with a native Robola yeast and 20% of this placed in American oak to ferment. The barrels are then blended, four weeks of battonage takes place, the tanks are blended and a further month of battonage takes place. The finished wine is then cold stabilized and filtered once.

SERVING SUGGESTIONS

Pairs well with seafood, shellfish, sushi, lemon sauces.



TASTING CHARACTERISTICS:

Fresh and citrusy, expressing all of the characteristic fruit, minerality and terroir of this variety

Aromas of white peach and citron with hints of vanilla

