

2019 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

RESIDUAL SUGAR (GR / LT) : 1.9

pH: 2.87

GENTILINI

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VINEYARDS

The Robola grapes are grown on the fully sustainable Gentilini estate in Kefalonia, Greece. The vineyards are situated on the high altitude slopes of Mount Aenos, within the Robola PDO appellation zone.

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 3,500kg 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 crushed. Only the free running juice is used. The must is separated in to tanks according to vineyard altitude, and appropriate yeast is used to add complexity. Yeasts used include EC1118, Vintage White, Cross Evolution and DV10. Fermentation lasts for four weeks at low temperatures, followed by four weeks of battonage to develop the body, aromas and finesse of the finished wine. The wine is then cold-stabilized, blended and filtered once prior to bottling.

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

Complex, balanced and dry

Long finish

