

## Technical Data

### GENTILINI IRI'S VINEYARD 2022

Dry Red Wine PGI



**VARIETIES:** 100% Mavrodaphne of Kefalonia.

The high quality, low yielding Tsigello clone of Mavrodaphne of Kefalonia is a rare cousin of the better known Renio clone of Mavrodaphne of Patras (which is vinified as a sweet wine), giving dry, complex, elegant wines.

**GRAPE ORIGIN:** The single parcel of Iri's Vineyard is located within our estate near the village of Minies on the island of Kefalonia. It is named for our daughter and symbolizes the continuation of Gentilini into the next generation. It sits at 60m on the crest of a hill overlooking the deep blue Ionian sea and has a rocky, limestone terroir with yields of 6000 kg/ha.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The bunches are de-stemmed and lightly crushed. Fermentation and extraction takes place in open vats. Pisage is carried out for 10 days to extract the desired colour and flavor from the skins during fermentation. The grapes are then gently pressed using a traditional manual basket press and the wine is allowed to sit on its lees for 3-4 months to develop complexity. This wine is not fined or filtered to avoid any stripping of flavors.

**PRODUCTION:** 5,300 bottles in 2022.

**CLOSURE:** Diam 5 stopper

**TASTING NOTES:** This wine is unoaked to allow the pure varietal characteristics of Mavrodaphne of Kefalonia to shine through. Ruby red tinged with violet with aromas of sour cherry spiced with hints of licorice and wild mint. In the mouth it is rich and fruity with soft, round tannins.

**FOOD PAIRING:** Excellent with lamb, grilled meat and cheese.

#### **ANALYSIS:**

<b>Alcohol:</b>	13% Alc by Vol
<b>Total Acidity:</b>	6.2g/l tartaric acid
<b>pH:</b>	3.51
<b>Residual Sugar:</b>	3.9g/l

**LABEL:** This whimsical label, which stands apart from all our other bottles, reflects all the freshness and joy of youth and hope for the future.