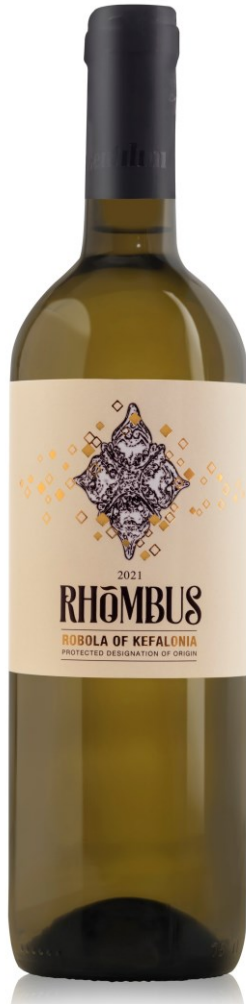


Technical Data

RHOMBUS 2022 DRY WHITE WINE – PDO



VARIETY: Robola of Kefalonia 100%. Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Kefalonian highlands. It is considered one of the finest Greek white varieties, and has characteristic citrus and mineral aromas.

GRAPE ORIGIN: The grapes come from vineyards on the slopes and high altitude valley of Mount Ainos within the Robola PDO appellation zone. Yields are around 6,000kg/ha.

CLIMATE: The winter of 2021/2022 was cool with slightly less than average rainfall. It was then dry for flowering and ripening with good fruit set. The days were hot and the nights cool, giving healthy, ripe grapes with good levels of acidity. An excellent vintage.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes were chilled to 7°C overnight before crushing and yeast was added to initiate fermentation, which lasted a few weeks at low temperatures. The wine was cold stabilized, blended and filtered prior to bottling.

PRODUCTION: 12,000 bottles were made in 2022

TASTING NOTES: A fresh, citrusy, dry white wine, which expresses the characteristic fruit and minerality of this variety. Balanced, dry and smooth.

FOOD PAIRING: Seafood, shellfish, sushi, raw bar, lemon sauces.

ANALYSIS:

Alcohol:	13% Alc by Vol
Total Acidity:	6.4g/l tartaric acid
pH:	3.15
Residual Sugar:	2.2g/l