

Technical Data

ROBOLA OF KEFALONIA 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 high-altitude (exceeding 650m above sea level) vineyards on the slopes of Mount Ainos within the Robola PDO appellation zone. Yields are around 4,500-5,000 kg/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 are chilled to 7°C overnight before processing. They are de-stemmed and only the free run juice is used.

The must was fermented in separate tanks according to vineyard altitude and different yeasts were used to add complexity. This was followed by 3-8 months of lee stirring (battonage) to develop the body, delicate aromas and finesse of the finished wine. The wine was stabilized, blended and then filtered just once prior to bottling.

PRODUCTION: Just 18,000 bottles were made in 2022

TASTING NOTES: A fresh, citrusy, dry white wine, which expresses all the characteristic fruit, minerality and terroir of this variety. Complex, balanced, and dry, with a long finish.

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

ANALYSIS:

Alcohol:	13.5% Alc by Vol
Total Acidity:	6.6g/l tartaric acid
pH:	3.11
Residual Sugar:	2.4g/l