

## Technical Data

### ROBOLA OF KEFALONIA 2022

WILD PATHS

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 for this limited edition wine come from the high-altitude, single vineyard of Kokkinopilia at 700m above sea level within the Robola PDO zone. The long hours of sunshine, the rocky limestone soil, the low yield and the sharp drainage all contribute to the exceptional concentration of flavours and aromas.

**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 5°C overnight and then destemmed and crushed to extract just the free-run juice under optimal conditions. Half of the must was inoculated with EC1118 yeast and 10% of this was put in French oak barrels to ferment. The other half was inoculated with a native Robola yeast that we have isolated and researched and 10% of this was put in American oak barrels to ferment. All the wines were carefully blended together following 8 months of batonnage and the finished wine was then stabilised and coarsed filtered just once prior to bottling.

**PRODUCTION:** Just 2,700 bottles were produced in 2022

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

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

#### ANALYSIS:

|                        |                      |
|------------------------|----------------------|
| <b>Alcohol:</b>        | 13.5% Alc by Vol     |
| <b>Total Acidity:</b>  | 6.9g/l tartaric acid |
| <b>pH:</b>             | 3.08                 |
| <b>Residual Sugar:</b> | 2.9g/l               |