

Technical Data

RHOMBUS 2024 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. Vineyard altitudes 500-700m ASL. Yields are around 6,000kg/ha.

CLIMATE: The winter of 2023/2024 was cool with less than average rainfall. The summer was hot, with a succession of heatwaves that led to an earlier than usual harvest, but we were able to bring in excellent fruit due to diligent work in the vineyards throughout the ripening season.

VINIFICATION: All vinification and bottling was done at the Gentilini winery. The grapes were chilled to 7°C overnight before crushing. Gently pressing the grapes gave this wine rounder acidity than our classic Robola. Yeast was added to initiate fermentation, which lasted a few weeks at low temperatures. The wine was cold stabilized and lightly filtered prior to bottling.

PRODUCTION: 12,000 bottles were made in 2024

TASTING NOTES: An elegant and fresh white wine, with aromas of citrus and stone fruit, herbs and white flowers. Perfectly balanced, dry and smooth with mineral notes.

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

ANALYSIS:

Alcohol:	13% Alc by Vol
Total Acidity:	5.8g/l tartaric acid
pH:	3.24
Residual Sugar:	2.2g/l

LABEL: The name derives from the Greek word ρόμβος (rhombus), a shape long associated with magical and ritual properties, reflecting this wine's ability to elate and delight.