

Technical Data

ROBOLA OF KEFALONIA 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 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 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 processing. They were de-stemmed and only the free run juice was used.

The must was fermented in separate tanks according to vineyard altitude and different yeasts were used for each to add complexity. This was followed by 4 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 14,000 bottles were made in 2024

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:	6.5g/l tartaric acid
pH:	3.1
Residual Sugar:	1.6g/l