

## Technical Data

### **RHOMBUS 2025** **Assyrtiko - Robola** DRY WHITE WINE



**VARIETY:** 80% Assyrtiko – 20% Robola of Kefalonia. Two of the finest Greek white varieties come together to produce this unique wine.

#### **GRAPE ORIGIN:**

##### **Assyrtiko:**

Source: Nemea.

Vineyard altitude: 400m ASL.

Yield: 8,000kg / hectare

Soil: Limestone and poor in organic matter

Microclimate: Cold with ample rainfall in the winter. Mild and cool growing season

##### **Robola:**

Source: PDO appellation zone on Kefalonia.

Vineyard altitude: 600m ASL.

Yield: 5,000kg / hectare

Soil: Limestone and gravel. Poor in organic matter

Microclimate: Mild winter with ample rainfall. In 2025 there was some frost in April and scattered rainfall throughout spring and summer.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The grapes were chilled to 7°C overnight before crushing. Each variety was fermented separately in stainless steel, at low temperatures, to preserve and express varietal character. The wine was blended and allowed to sit on its fine lees for 3 months with batonnage to develop complexity and finesse.

**PRODUCTION:** 13,000 bottles were made in 2025

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

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

#### **ANALYSIS:**

<b>Alcohol:</b>	13.4% Alc by Vol
<b>Total Acidity:</b>	6.5g/l tartaric acid
<b>pH:</b>	3.19
<b>Residual Sugar:</b>	1.4g/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.