# GENTILINI CLASSICO
## DRY WHITE WINE

**VARIETIES**: Tsaoussi 60% Moschofilero 20%
Robola 10% Sauvignon Blanc 10%

**Tsaoussi** is a large, loose-clustered local varietal that tastes of honey and melons.
**Robola** is a high altitude, local varietal that has a distinct citrusy undertone.
**Moschofilero** is a Pelopponesian varietal that gives aromatic, Muscat-flavoured grapes.

**GRAPE ORIGIN:** The Tsaoussi, Moschofilero and Sauvignon Blanc grapes are grown in the low-lying, flat area around Minies, Cephalonia. The Robola grapes are from the high altitude VQPRD zone in the center of the island.

**SOIL**: High limestone. Good drainage. Typical yields for Robola, Moschofilero and Sauvignon Blanc are between 3,500 and 6,000 kg/ha. Tsaoussi yields around 9,000kg/ha.

**CLIMATE**: Wet winters and hot, dry summers

**VINIFICATION**: All vinification and bottling is done at the Gentilini winery. Whole bunch pressed. Varieties are fermented separately, and blended post fermentation. Cold fermentation at 14°C for 4 weeks to complete dryness. The wine is cold stabilized and filtered once prior to bottling.

**PRODUCTION**: Quantities are limited to just 15,000 bottles per year.

**TASTING NOTES**: Complex and balanced. Medium bodied. Subtle, floral fruit with citrus and honey notes.

**FOOD PAIRING**: Grilled fish, cheese, shellfish, Chicken and pork in a white sauce.

**TECHNICAL CHARACTERISTICS**:

- **ALCOHOL**: 13%
- **RESIDUAL SUGAR**: 1.4 g/l
- **pH at 20ºC** 3.3
- **TOTAL ACIDITY**: 5.0 g/l

**AWARDS:** **Silver Medal** - ExpoVina Zurich
**Bronze Medal -** International Wine Challenge 2001

**RECENT PRESS:** "… smoky, mineral aromas interspersed with orange blossoms and demure white peaches. Medium-bodied, broad, and well balanced, this is a focused, juicy, fresh, lemon-lime and orange blossom-flavored wine. It is satin-textured, precise, well made, and reveals a long, crystalline finish. This excellent value will go remarkably well with grilled fish (particularly if fresh herbs and olive oil are used, as in Greece)."

Robert Parker's *The Wine Advocate* April 2001