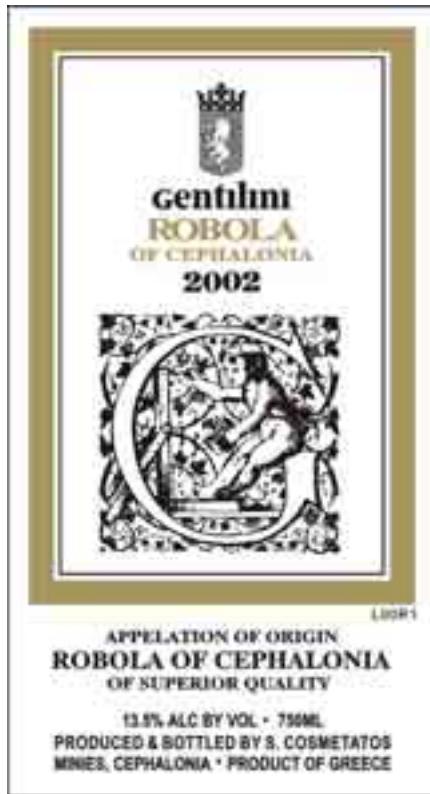


GENTILINI ROBOLA OF CEPHALONIA
DRY WHITE WINE - VQPRD



VARIETIES: Robola of Cephalonia 100%. Robola is an increasingly rare, ungrafted, local varietal that has distinct citrus and mineral notes.

GRAPE ORIGIN: The upper slopes of Mount Ainos, Cephalonia, within the VQPRD zone in the center of the island.

SOIL: High altitude (exceeding 500m above sea level). High limestone and gravel. Well drained and poor in organic matter. Yields are typically less than 6 tons per hectare.

CLIMATE: Cool, wet winters followed by hot, dry summers.

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

PRODUCTION: Just 22,000 bottles are produced annually.

TASTING NOTES: A fresh, vibrant, dry white wine that expresses all the characteristics of this varietal. Elegant, complex and balanced, with a ripe citrus and mineral nose and long finish.

FOOD PAIRING: Seafood, shellfish, lemon sauces.

TECHNICAL CHARACTERISTICS:

- **ALCOHOL:** 12.5%
- **RESIDUAL SUGAR:** 0.2 g/l
- **pH at 20°C** 3.32
- **TOTAL ACIDITY:** 6.0 g/l

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

RECENT PRESS: "...reveals rich mineral and flower aromas, as well as a light to medium-bodied, almond, hazelnut, and citrus-flavored character. This light to medium-bodied wine has a powerful punch of flavors that are tangy, bright, and vivacious. It has good grip and a crisp, dry finish. It is an excellent value."

Robert Parker's *The Wine Advocate* April 2001