



Gentilini Eclipse 2008

After completing his oenological studies in South Africa, Spiro-Nicholas Cosmetatos returned to his family estate in Cephalonia with a mission to produce world-class wines with international and native Greek varieties. He planted the first vineyards in the 1970's and released the first vintage in 1984. Since 2002, the second generation has taken over winery operations, bringing fresh energy and ideas.

At 1,600 feet above sea level, the Gentilini vineyards are a mix of chalk and limestone soils. Gentilini is now at the forefront of the Greek wine revolution, producing world-class wines from local Cephalonian and international varieties. The winery practices organic viticulture and is one of the first in Greece to utilize AVIN, the wine world's ISBN system.

www.gentilini.gr

WINE TYPE:	Dry red
VARIETALS:	90% Mavrodaphne, 10% Syrah
ALCOHOL:	13%
REGION:	Cephalonia
SOIL:	Clay
CLIMATE:	Mediterranean
VINIFICATION:	Mavrodaphne grapes are bought from a single, high-altitude vineyard. Vinification and bottling is completed at the Gentilini winery. Fermented in steel vats and aged for 12 months in French oak casks.
BOTTLES PRODUCED:	1,700
TASTING NOTES:	Dark red wine with layers of red fruit, spice, licorice and wild mint. On the palate, it is rich and complex with soft, round tannins and a long finish.
SERVING SUGGESTIONS:	Meat, game and aged cheeses