



## Gentilini Winery Aspro 2010

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](http://www.gentilini.gr)

WINE TYPE:	Dry white
VARIETALS:	40% Tsaoussi, 40% Muscat of Cephalonia, 20% Sauvignon Blanc
ALCOHOL:	13%
REGION:	Cephalonia
ALTITUDE:	330-985 ft
SOIL:	Limestone for the Muscat & Sauvignon Blanc, clay for the Tsaoussi.
CLIMATE:	Mediterranean
VINES PER HECTARE:	3,500
AVERAGE AGE OF VINES:	15 years
VINIFICATION:	Select harvesting of grapes from the Minies region and vinification in steel tanks.
BOTTLES PRODUCED:	12,000
TASTING NOTES:	Complex and balanced, medium bodied with subtle floral fruit with citrus, melon and honey notes.
SERVING SUGGESTIONS:	Grilled fish, cheese, shellfish, chicken or pork.
AWARDS AND ACCOLADES:	Decanter 2007, Silver medal Wine Advocate, rating 88