



Gentilini Winery Red 2009

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:	60% Agiorgitiko, 20% Syrah, 20% Mavrodaphne
ALCOHOL:	13%
REGION:	Cephalonia
ALTITUDE:	1,640 ft for Agiorgitiko, 196 ft for Syrah
SOIL:	Limestone and clay
CLIMATE:	Mediterranean
VINES PER HECTARE:	3,000
AVERAGE AGE OF VINES:	15-25 years
VINIFICATION:	Select harvesting of grapes from Koutsis in Nemea (Agiorgitiko) and from Minies for the Syrah/Mavrodaphne. Extraction for 10 days in open vats followed by 6 months aging in new and old French oak barrels.
BOTTLES PRODUCED:	6,000
TASTING NOTES:	Fresh, medium bodied wine with complex sour cherry, mocha and spicy notes, velvety tannins and a long finish.
SERVING SUGGESTIONS:	A perfect partner for meat and poultry dishes in red sauce, or aged cheese.