



Gentilini Robola Cellar Select 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

WINE TYPE:	Dry white
VARIETALS:	Robola of Cephalonia
ALCOHOL:	13.5%
REGION:	Cephalonia
ALTITUDE:	2,600 ft
SOIL:	Limestone, gravel
CLIMATE:	Mediterranean
VINES PER HECTARE:	2,000
AVERAGE AGE OF VINES:	25 years
VINIFICATION:	Grapes harvested from prime, south-facing vineyard. Bunches are harvested at night and undergo gentle pressing where only 60% of the juice is extracted. Partially aged in French oak barrels to give additional depth and complexity.
BOTTLES PRODUCED:	2,550
TASTING NOTES:	A fresh, citrusy, dry white wine that expresses all the variety's characteristics: citrus, stone fruit and minerality. Complex, balanced and dry, with a long finish.
SERVING SUGGESTIONS:	Seafood, shellfish, sushi, raw bar, lemon sauces.
AWARDS AND ACCOLADES:	Gourmet Awards 2008- Best Greek White Wine from an Indigenous Variety.