



Gentilini Winery Syrah 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% Syrah and 10% Mavrodaphne
ALCOHOL:	14.5%
REGION:	Cephalonia
ALTITUDE:	196 ft
SOIL:	Limestone
CLIMATE:	Mediterranean
VINES PER HECTARE:	3,000
AVERAGE AGE OF VINES:	25 years
VINIFICATION:	Select harvesting of grapes from the estate vineyard in Minies, extraction for 15 days followed by 12 months ageing in French oak.
BOTTLES PRODUCED:	3,500
TASTING NOTES:	Massive and complex wine, dark in color with expressive tannins. The peppery, ripe Syrah fruit is gently offset by the sour cherry and wild mint of the Mavrodaphne.
SERVING SUGGESTIONS:	Meat dishes, game, and strong cheeses