

ROBOLA OF CEPHALONIA 2010

DRY WHITE WINE – VQPRD



VARIETY: Robola of Cephalonia 100%. Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Cephalonian highlands. It is considered one of the finest Greek white varieties, and has characteristic citrus and mineral aromas.

GRAPE ORIGIN: The grapes come from high-altitude (exceeding 500m above sea level) vineyards on the slopes of Mount Ainos within the Robola VQPRD appellation zone.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes are chilled to 7°C overnight before processing. Half are de-stemmed/crushed. The other half are gently whole bunch pressed. Half the juice is inoculated with the special DV10 Bayanus yeast and half with the EC1118 yeast to initiate fermentation, which lasts for about three weeks at low temperatures. This is followed by 4 weeks of lee stirring (battonage) to develop the body, delicate aromas and finesse of the finished wine. The wine is cold stabilized, blended and then filtered just once prior to bottling.

PRODUCTION: Just 25,000 bottles were made in 2010

TASTING NOTES: A fresh, citrusy, dry white wine, which expresses all the characteristic fruit, minerality and terroir of this variety. Complex, balanced, and dry, with a long finish.

FOOD PAIRING: Seafood, shellfish, sushi, raw bar, lemon sauces.

ANALYSIS:

Alcohol:	13% Alc by Vol
Total Acidity:	6.0g/l tartaric acid
pH:	3.07
Residual Sugar:	1.9g/l