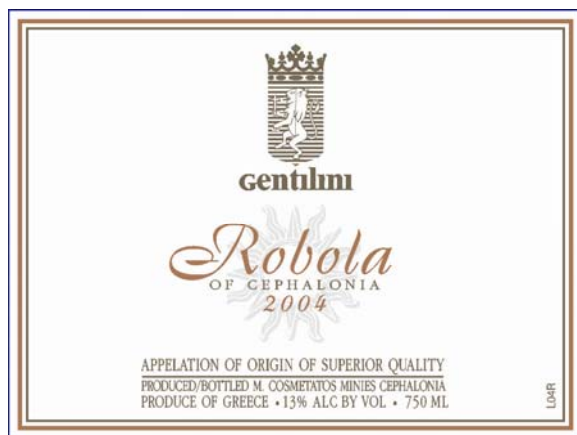


## **ROBOLA OF CEPHALONIA 2007**

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 and then the whole bunch is gently pressed so that only 60% of the juice is extracted. This ensures that only the best juice is taken in optimal conditions. The juice is inoculated with the special DV10 Bayanus and CS2 yeasts to initiate fermentation, which lasts for four weeks at 15°C. This is followed by two weeks of lee stirring (battonage) to develop the body, delicate aromas and finesse of the finished wine. The wine is cold stabilized and then filtered just once prior to bottling.

**PRODUCTION:** Just 35,000 bottles were made in 2007

**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:** 5.2g/l tartaric acid  
**Residual Sugar:** 2.2g/l