

Technical Data

GENTILINI ASPRO CLASSIC 2013

DRY WHITE WINE



VARIETIES: Tsaoussi 40%,
Sauvignon Blanc 30% Muscat of Cephalonia
30%

Tsaoussi is a large, loose-clustered local variety with aromas of honey and melons. It is rare and unique and grows almost exclusively on Cephalonia.

GRAPE ORIGIN: The Tsaoussi grapes are grown in the low-lying, limestone soil around Minies on Cephalonia. The Muscat grapes are from the AOC zone around the Lixouri peninsula. The Sauvignon Blanc is from our estate organic vineyard in Minies.

SOIL: High limestone. Good drainage. Typical yields for Muscat and Sauvignon Blanc are between 3,500 and 6,000 kg/ha. Tsaoussi yields around 9,000kg/ha. All the varieties grow in areas with microclimates that are best suited for them, thus highlighting all the best characteristics that each grape has to offer.

CLIMATE: The winter in 2012/2013 was mild with average to high rainfall. The ripening season was long and dry, without extremes in temperatures, resulting in good sugar levels and healthy grapes. Overall an excellent vintage

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The Tsaoussi and Muscat are de-stemmed before a gentle crushing prior to pressing. The Sauvignon Blanc is whole bunch pressed. The must is fermented to dryness at low temperatures for 2 to 3 weeks. The wine is cold stabilized and filtered once prior to bottling to avoid stripping the wine of delicate aromas.

PRODUCTION: Quantities are limited to just 13,000 bottles per year.

CLOSURE: 8.000 synthetic closure and 5.000 Stelvin screw-cap.

TASTING NOTES: Complex and balanced. Medium bodied. Subtle, floral fruit with citrus, melon and honey notes.

FOOD PAIRING: Grilled fish, cheese, shellfish. Chicken and pork in creamy or lemon sauces.

ANALYSIS:

Alcohol: 13,5% Alc by Vol
Total Acidity: 6.0g/l tartaric acid
pH: 3.15
Residual Sugar:1.5g/l