

Technical Data

GENTILINI ECLIPSE 2016

Dry Red Wine PGI

VARIETIES: 100% Mavrodaphne of Kefalonia



GRAPE ORIGIN: The Mavrodaphne grapes are sourced from three vineyards: Estate vineyard at 60m altitude. Limestone terroir with yields of 3,000kg/hectare.

Contract vineyard in the area of Omala at 650m altitude. Limestone terroir with yields of 3,000kg/hectare.

Contract vineyard in the area of Thinia at 80m altitude. Clay, rocky terroir with yields of 5,000kg/hectare.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The bunches are de-stemmed and lightly crushed. Fermentation and extraction takes place in open vats. A small amount is vinified in open barrels. A rotating schedule of pigeage and delastage is carried out manually 3 times a day for 20 days to extract the desired colour and flavour from the skins during fermentation. The grapes are pressed when malolactic fermentation is complete and the wine is transferred to French and American oak barriques to mature for 12 months before bottling. The wine is raked and returned twice during maturation. This wine is not fined or filtered to avoid any stripping of flavours and complexity.

PRODUCTION: 7,800 bottles and 515 magnums were produced in 2016.

CLOSURE: Natural cork and Stelvin

TASTING NOTES: This is a dark, almost inky wine, with generous, layered aromas of red fruit, spiced with hints of licorice and wild mint. In the mouth it is rich, complex and impressive, with soft, round tannins and an endless aftertaste.

FOOD PAIRING: Excellent with rich meat dishes, game, and aged cheeses.

CELLARING POTENTIAL: 6 years plus

ANALYSIS:

Alcohol: 13% Alc by Vol
Total Acidity: 5.3g/l tartaric acid
pH: 3.34
Residual Sugar: 3.2g/l