

Technical Data

GENTILINI NOTES RED 2015

Dry Red Wine

A Unique Blend



VARIETIES: 80% Agiorgitiko, 20% Syrah / Mavrodaphne of Kefalonia.

GRAPE ORIGIN: The Agiorgitiko grapes come from the Nemea appellation region in the Peloponnese. Yields are around 5,000 kg/ha. The Syrah and Mavrodaphne grapes are organically grown in our estate on Kefalonia.

SOIL: Gentilini grows Syrah & Mavrodaphne grapes in the well-drained, limestone soils of its vineyards close to the winery in Minies, Kefalonia. Proximity to the sea creates a mild micro-climate that moderates temperature extremes. Yields are around 5,500 kg/ha.

CLIMATE: Wet winter, cool spring and a hot, dry summer.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The bunches are destemmed and crushed. Fermentation and extraction takes place in open stainless steel vats. Pumping over in combination with delestage and push-downs are done regularly to extract the desired colour and flavour from the skins. The fermenting skins are then pressed and the juice completes alcoholic fermentation in vat. Malolactic fermentation is induced and the wine is then carefully blended. The wine is matured for 4 months in oak barrels before being aged for a further 6 months in bottle.

PRODUCTION: Just 8,150 bottles were made in 2015

TASTING NOTES: Gentilini Red is a fresh, complex wine with sour-cherry and spicy flavours, velvety tannins and long aftertaste.

FOOD PAIRING: A perfect partner for meat and poultry dishes in red sauce, bbqs, cheese and pasta.

ANALYSIS:

Alcohol:	12.5% Alc by Vol
Total Acidity:	5.3g/l tartaric acid
pH:	3.60
Residual Sugar:	2.7g/l