

# Technical Data

## GENTILINI RED 2012

Dry Red Wine

### A Unique New Blend



**VARIETIES:** 60% Agiorgitiko, 20% Syrah, 20% Mavrodaphne of Cephalonia.

**GRAPE ORIGIN:** The Agiorgitiko grapes come from the Nemea region in the Peloponnese. The Syrah and Mavrodaphne grapes are organically grown on our estate on Cephalonia.

**SOIL:** Gentilini grows Syrah & Mavrodaphne grapes in the well-drained, limestone soils of its vineyards close to the winery in Minies, Cephalonia. Proximity to the sea creates a mild micro-climate that moderates temperature extremes. Typical yields for Syrah are between 3,500 and 4,000 kg/ha.

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

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. Agiorgitiko grapes are transferred to the winery by temperature controlled lorry the day of harvest. 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 every 4 hours 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 blended with the Syrah / Mavrodaphne. The wine is matured for 6 months in bottle.

**PRODUCTION:** Just 8,000 bottles were made in 2012

**CLOSURE:** Synthetic closure (Normacork)

**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:**

<b>Alcohol:</b>	13% Alc by Vol
<b>Total Acidity:</b>	5.3g/l tartaric acid
<b>pH:</b>	3.65
<b>Residual Sugar:</b>	3.0g/l