

Technical Data

GENTILINI RED 2014 USA **GENTILINI RED NOTES 2014 EU/GR**

Dry Red Wine

A Unique Blend



VARIETIES: 60% Agiorgitiko, 20% Syrah, 20% Mavrodaphne of Kefalonia.

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 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. 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 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 blended with the Syrah / Mavrodaphne. The wine is matured for 2 months in oak barrels before being aged for a further 6 months in bottle.

PRODUCTION: Just 8,000 bottles were made in 2014

CLOSURE: 70% Synthetic closure (Normacork) & 30% Screw cap (Amcor- Stelvin)

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:	13% Alc by Vol
Total Acidity:	5.3g/l tartaric acid
pH:	3.60
Residual Sugar:	2.7g/l