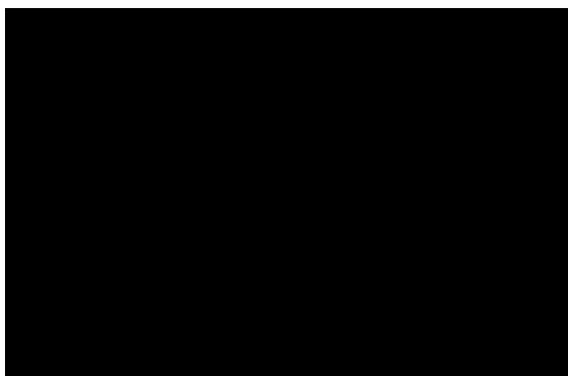


# Technical Data

## **ROBOLA OF KEFALONIA 2014**

DRY WHITE WINE – PDO



**VARIETY:** Robola of Kefalonia 100%. Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Kefalonian highlands. It is considered one of the finest Greek white varieties, and has characteristic citrus and mineral aromas.

**GRAPE ORIGIN:** The grapes come from high-altitude (exceeding 500m above sea level) vineyards on the slopes of Mount Ainos within the Robola VQPRD appellation zone.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The grapes are chilled to 7°C overnight before processing. Half are de-stemmed/crushed. The other half are gently whole bunch pressed. Half the juice is inoculated with the special Alchemy II yeast and half with the EC1118 yeast to initiate fermentation, which lasts for about three weeks at low temperatures. This is followed by 4 weeks of lee stirring (battonage) to develop the body, delicate aromas and finesse of the finished wine. The wine is cold stabilized, blended and then filtered just once prior to bottling.

**PRODUCTION:** Just 24,000 bottles were made in 2014

**TASTING NOTES:** A fresh, citrusy, dry white wine, which expresses all the characteristic fruit, minerality and terroir of this variety. Complex, balanced, and dry, with a long finish.

**FOOD PAIRING:** Seafood, shellfish, sushi, raw bar, lemon sauces.

### **ANALYSIS:**

<b>Alcohol:</b>	12,5% Alc by Vol
<b>Total Acidity:</b>	6.5g/l tartaric acid
<b>pH:</b>	3.05
<b>Residual Sugar:</b>	1.5g/l

As time goes on, I become more impressed with the consistent excellence with this bottling from Gentilini. Admittedly very young this was quite tense on the lingering finish as it warmed. Nuanced with a touch of dried peach, a bit of pear and melon rind, it displays concentration, flavor and focus. As it warmed, it improved and evolved, demonstrating again why I think this winery has helped to convince people that there should be more Robola in the world. This will not impress with sweetness, ripe fruit, power or weight. It is simply unaffected and unadorned, with fresh, tank-aged purity laced with flavor on the finish. As impressive as it was on first tastes, it showed notably better the next day, even more vibrant and lively.

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