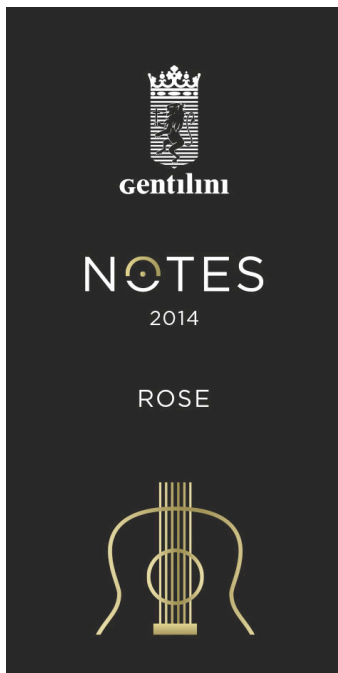


Technical Data

GENTILINI ROSE 2016

Dry Rose Wine



VARIETIES: 90% organically grown estate Moschofilero, 10% Mavrodaphne.

GRAPE ORIGIN: Moschofilero is a Peloponnesian 'gray' variety that gives aromatic, Muscat-flavoured grapes. We grow both varieties in our organic estate vineyards.

SOIL: The grapes grow 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 for Moschofilero are around 4,500kg/ha

CLIMATE: Wet winter and spring. Hot, dry summer

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes are de-stemmed and extraction lasts for three days prior to pressing. The must is then cold-fermented to complete dryness in stainless steel vats. The finished wine is cold stabilized and filtered just once prior to bottling to retain its aromas

and delicate colour.

PRODUCTION: Just 5,300 bottles were made in 2016

CLOSURE: Stelvin

TASTING NOTES: A fresh, perfectly balanced wine with lively acidity. Fresh, muscat aromas of jasmine, rose petals and hints of spice.

FOOD PAIRING: Seafood, especially fried, white cheese, pasta, fish or as an aperitif. Try it also with Indian and Chinese food.

ANALYSIS:

Alcohol:	12.5% Alc by Vol
Total Acidity:	6.5/l tartaric acid
pH:	3.3
Residual Sugar:	1.0g/l