

Technical Data

GENTILINI NOTES WHITE 2016

DRY WHITE WINE



VARIETIES: Tsaoussi 50%, Sauvignon Blanc 50%

Tsaoussi is a large, loose-clustered local variety with aromas of honey and melons. It is rare and unique and grows almost exclusively on Kefalonia.

GRAPE ORIGIN: The Tsaoussi grapes are grown in the low-lying, limestone soil around Minies on Kefalonia. The Sauvignon Blanc grapes are sourced from vineyards near Atalandi in Attica.

SOIL: High limestone. Good drainage. Typical yields for Sauvignon Blanc are between 3,500 and 6,000 kg/ha. Tsaoussi yields around 7,000kg/ha. All the varieties grow in areas with microclimates that are best suited for them, thus highlighting all the best characteristics that each grape has to offer.

CLIMATE: The winter in 2016/2017 was cool with higher than average rainfall, especially during flowering, which resulted in smaller yields. The ripening season was longer than usual with some rains towards the end, lowering sugar levels. However, the grapes were healthy and the wines excellent despite the difficult climatic conditions.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes are chilled to 7°C overnight before processing. The grapes are de-stemmed and gently crushed. Only the free run juice is used.

The Tsaoussi is fermented using the EC1118 yeast. 20% of the Sauvignon Blanc grapes have skin contact for 12 hours and then all the must is fermented using the Alchemy II yeast.

The must is fermented to dryness at low temperatures for 4 to 6 weeks. Battonage is carried out on a regular basis for 2 months to develop complexities in the wine during maturation in stainless steel tanks. The wine is cold stabilized and filtered once prior to bottling to avoid stripping out the delicate aromas.

PRODUCTION: The 2017 vintage gave 12,000 bottles.

CLOSURE: Stelvin Seratin screw-cap.

TASTING NOTES: Complex and balanced. Medium bodied. Aromatic floral and tropical fruit with citrus, melon and honey notes.

FOOD PAIRING: Grilled fish, Asian food, cheese, shellfish. Chicken and pork in creamy or lemon sauces.

ANALYSIS:

Alcohol: 13% Alc by Vol
Total Acidity: 6.2g/l tartaric acid
pH: 3.01
Residual Sugar: 2.1g/l