

# Technical Data

## ROBOLA OF KEFALONIA 2016

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 600m above sea level) vineyards on the slopes of Mount Ainos within the Robola PDO appellation zone. Yields are around 3,500kg/ha.

**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. Only free run juice is used. Half the juice is inoculated with the special Vintage White yeast and half with the EC1118 yeast to initiate fermentation, which lasts for about four 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:** 24,000 bottles were made in 2016

**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>	13% Alc by Vol
<b>Total Acidity:</b>	6.9g/l tartaric acid
<b>pH:</b>	2.86
<b>Residual Sugar:</b>	1.5g/l