

SARRIS WINERY - ROBOLA OF KEFALONIA

Ionian Islands



APPELLATION: Robola of Kefalonía

BLEND: Robola

WINEMAKER: Panos Sarris

VINEYARD: _____

Robola is a rare white grape, mainly found on the Ionian islands to the west of Greece, where few hundred hectares are grown. Grapes for this wine are from the terraced Fagias vineyards on the steep slopes of Mount Enos, at an altitude between 450 and 750 meters, with a forest of black pine just above. They receive intense sunshine throughout the year, but the site is also exposed to cooling sea breezes. Soils are well drained limestone.

VITICULTURE: _____

Viticulture is organic and they are working towards certification.

WINEMAKING: _____

The grapes are hand harvested and gently pressed in a pneumatic press and settled before fermentation in stainless steel. The wine is rested in stainless steel for six months before bottling with no fining or filtration.

WEBSITE: <https://sarriswinery.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromas of pear, green apple, white peach, lemon peel, and lemongrass. Medium body, savoury and salty, concentrated citrus, with zesty refreshing acidity.