



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PETRAKOPOULOS WINES

Brand name: ROBOLA CLASSIC (PREPHYLLOXERA VINEYARDS OF FAGIAS)

Vintage: 2021

PDO/PGI/TO: PDO ROBOLA OF KEFALONIA

Grape variety(-ies): 100% ROBOLA

Date bottled: 4/4/2022

Winemaking Regiment: The vinification takes place in stainless steel tanks. We follow the sur lees method. The wine stays in contact with the lees for about 6 months.

Other notes for winemaking: We choose not to use filters or clarifiers, in order to preserve the organoleptic characteristics of the variety.

Viticultural methods: We follow organic and biodynamic practices in the vineyards that we own and the vineyards that we co-operate with. However, our final product is not certified.

Vegan: Yes (without Certification)

Yields: 20-25 hl/ha. We have a low yield per acre and a low grape - final product yield. We only use the flow must.

Trellising system: No, we follow the goblet method

Elevation: 600-650 m

Soil: Limestone

pH: 2.90 **Total SO₂:** 81 mg/L **Alcohol:** 13.2 by VOL **Residual Sugar:** 3.8 g/L **Total Acidity:** 8.0 g/L

Miscellaneous information: It comes from the steep, semi-mountainous, limestone slopes of Fagias and from selected vineyards. As a winery, we apply vinification methods that increase the sediment in the bottom of the tank. Such as no additives, no filters and we only select the healthy grapes before we put them through the destemmer.

Flavor of the wine: Mineral and petrol character with sweet notes of citrus fruits

Food/wine pairing: Fresh Seafood (without lemon and fleur de sel), Fresh Squid, Shellfish and even with Stuffed Cabbage.