Petrakopoulos

An exquisite expression of Kefalonia's terroir, this Robola captivates with its vibrant acidity and mineral complexity.

PETRAKOPOULOS
KEFALONIA

Robola of Kefalonia 2023

, Greece

Region and Vineyards

The Robola of Kefalonia hails from the picturesque island of Kefalonia in the Ionian Sea, renowned for its limestone-rich soils and mountainous terrain. The vineyards are situated at elevations ranging from 500 to 800 meters, where the combination of altitude and calcareous soils imparts a distinctive minerality and crisp acidity to the Robola grapes. The island's Mediterranean climate, characterized by ample sunshine and cooling sea breezes, further enhances the aromatic profile and balance of the wine.

Winemaking

This vintage is produced exclusively from 100% Robola grapes, meticulously hand-harvested to ensure optimal ripeness. Fermentation occurs in temperature-controlled stainless steel tanks, preserving the varietal's fresh and delicate aromatics. The wine is then aged on fine lees for several months, enhancing its texture and complexity. No oak influence is introduced, allowing the pure expression of the Robola grape and its terroir to shine through.

Tasting Notes

- **Color**: Pale straw with greenish hues.
- **Aroma**: Enticing aromas of lemon zest, green apple, and white flowers, complemented by subtle hints of wet stone.
- **Palate**: Crisp and lively, with flavors of citrus fruits, pear, and a pronounced minerality leading to a long, refreshing finish.

Did you know?

Robola is an ancient Greek grape variety indigenous to Kefalonia, often referred to as the "queen" of the island's vineyards due to its esteemed quality and unique expression.

Alcohol :13,00 %

Composition: 100% Robola

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Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The wine's acidity and citrus notes enhance the delicate flavors of the fish.
- **Greek salad with feta and olives**: The crispness of the Robola complements the freshness of the vegetables and the saltiness of the feta.
- **Lemon herb chicken**: The wine's bright acidity balances the richness of the dish, while echoing its citrus elements.
- **Goat cheese tart**: The minerality of the Robola pairs beautifully with the creamy tanginess of the cheese.