

SARRIS

V for Vostilidi



HISTORY -

Panos Sarris is a Restaurateur and Sommelier turned Winemaker. After working in restaurants in Athens, Panos decided to return to his home island of Kefalonia and open a restaurant called Preview. He dove into studying in depth the world of wine at the hospitality school in Athens Le Monde with a focus in Sommelier and Wine Education. During his time at Le Monde, Panos visits wineries and restaurants worldwide to broaden his knowledge. In 2006 and 2007 Panos participated in the National Sommelier Competition and took second place. He also wrote a cook book called, Tastes of Kefalonia in 2009. In 2011 Panos set out looking for vineyards and decided he wanted to follow his passion and produce wines from indigenous grapes on his home island of Kefalonia. 2012 was the first vintage of Robola using old vineyards on limestone soils planted close to the sea. The winery is located in the town of Avithos, less than 1,000 feet from his restaurant on the beach.

ECOSYSTEM -

The Vostilidi vineyards are located in Lixouri (west Kefalonia), planted 1980s, an area with clay soil and low altitude, close to the sea and take advantage of the cool breeze that come from the coast.

VINIFICATION -

Grapes harvested by hand, destemmed and gently pressed in a Pneumatic bladder press. Wild Fermentation with only native yeasts in stainless steel tanks.

AGEING -

Aged for 9 months in used 2,000lt Austrian Oak casks.

TASTING NOTES -

Golden and slightly orange but bright color. An explosive nose full of every citrus fruit you can think of, dipped in honey and dried chrysanthemums. On the palate, it gets more intense, more mineral, more smoky, spicier. Tannins and sharp acidity that can tame even red meat.

COMPOSITION - 100% Vostilidi

ALTITUDE - 328 feet

REGION - Lixouri - Vatsa

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Slops of Aino

ALCOHOL % - 13%

AGE OF VINES - 20-40 years

PH - 3.59

VINE TRAINING - Bush Vines

TOTAL ACIDITY - 5.7 grams/liter

SOIL PROFILE - Clay