

CESARI



Bianco Garda DOC Centofilari 2023

Climatic trend

Autumn weather switches from 25-26°C peaks in October to a cold and rainy November, culminating in a mild December again, even in the early days of winter. January is increasingly cold snowy. February anticipates spring with some early budding events. March is mild, while April and May are cold and rainy. Summer begins with 33-35°C peaks, giving way to heavy rains in July and a warm start to August. August temperatures first drop in the middle of the month, ending with torrid picks and torrential rains.

Vinification & maturation

Bianco Garda DOC Centofilari follows a typical white winemaking process at 16°C and stays in contact with the lees for 2 months.

Tasting notes

Bianco Garda DOC Centofilari 2023 has tropical, citrus, and white flower notes on the nose. On the palate, it is accompanied by a palpable and defined acidity, with a hint of savouriness and freshness that completes the sip.



Soil: limestone and clay, rich in stones and gravels



Winemaking process: vinification and maturation in stainless steel (1 year)

Wine data:

Alcohol: 12,00%
Total acidity: 5,90 g/l
Volatile acidity: 0,25 g/l
Total dry extract: 23,00 g/l
Reducing sugars: 1,50 g/l

Formats: 0,75l



Grape varieties: 80% Garganega; 20% Chardonnay



Service temperature: 8-10°C (46,4-50°F)



Harvest date: Chardonnay: mid-August; Garganega: last 10 days of September