

CESARI

Pinot Grigio 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

Pinot Grigio Garda DOC Centofilari undergoes a classic white winemaking process at 16°C and stays in contact with the lees for 2 months.

Tasting notes

On the nose, the Centofilari Pinot Grigio Garda DOC 2023 bouquet presents a bursting aroma of white fruit (apple, pear) and banana. On the palate, acidity and savouriness balance a good body and structure.



Soil: limestone and clay, rich in stones and gravels



Grape varieties: 100% Pinot Grigio



Harvestdate: late August



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



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

Wine data:

Alcohol: 12,00%
Total acidity: 5,80 g/l
Volatile acidity: 0,25 g/l
Total dry extract: 25,00 g/l
Reducing sugars: 2,00 g/l

Formats: 0,75l