

CESARI

Lugana DOC Centofilari 2023



Climatic trend

The proximity of Lake Garda provides climate relief and limits the effects of temperature fluctuations during the year. Autumn is mild, albeit with a snowy November. Winter temperatures are initially moderate, giving way to a cold and arctic January. February is warm, with early sprouting. Spring begins with relatively low temperatures and rainfall in May, with downy mildew occurring. In Summer, June is cool, July is rainy, while August brings scorching temperatures, even at night, and thunderstorms at the end of the month.

Vinification & maturation

Lugana DOC Centofilari was born according to the classic white winemaking process. Contact with the lees lasts for 3 months. Vinification is carried out with soft pressing and alcoholic fermentation at 16°C.

Tasting notes

Lugana DOC Centofilari 2023 is bright straw-yellow with golden reflections. On the nose, it presents intense floral and fruity notes, and hints of citrus, followed by delicate notes of tropical fruit, ripe apple, and peach. The palate reveals marked minerality and savouriness, making it a versatile table companion for several gastronomic pairings.



Soil: limestone and clay, rich in stones and gravels



Winemaking process:

- vinification and maturation in stainless steel (6 months)



Grape varieties: turbiana; Chardonnay



Harvest date: 20 September

Wine data:

Alcohol: 13,00%
Total acidity: 5,85 g/l
Volatile acidity: 0,30 g/l
Total dry extract: 23,00 g/l
Reducing sugars: 1,50 g/l

Formats: 0,75l



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

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.