

Cesari

Centofilari Bianco Garda

80% Garganega, 20% Chardonnay

One of the rising-star regions within Verona, the Garda DOC is becoming known for its ability to produce aromatic and elegant white wines. The proximity of the vineyards to Lake Garda mitigates the climate and avoids drastic temperature swings, which makes it ideal for delicate white wine grapes to thrive here.

Tasting Notes:

The nose has tropical and citrus notes, and a hint of white flowers. The mouthfeel has a well-defined acidity with a note of sapidity and freshness that complete the drink. Perfect on its own as an aperitif, but could also complement various cheeses, seafood dishes, and first course meals.

Vineyards:

Region: Garda, Verona, Italy
Vineyard Size: 1 hectare
Sourcing: Sourced fruit from trusted growers
Planting Density: 5,000 vines/hectare
Training Method: Guyot
Soil Composition: Limestone and clay, with stone and gravel cover
Elevation: 100 meters
Exposure: Southwest

Winemaking:

Harvest: Machine Harvested. Chardonnay in Mid-August.
Garganega in late September.
Fermentation: Classic white vinification with temperatures of 16 °C and stand on the lees for 2 months.
Malolactic Fermentation: No

Aging:

Stainless steel tanks for 1 year with an additional 2 months in bottle before release.

Technical Data:

Alcohol: 12%
Residual Sugar: 1.55 grams/liter
Acidity: 5.9 grams/liter

Total Production:

12,000 bottles

