

# Cesari

## Centofilari Lugana

95% Turbiana, 5% Chardonnay

A subregion within Garda, Lugana DOC has become synonymous with high quality white wine production. More full-bodied and richly textured than most Italian whites, the Lugana appellation, which spans only 2,000 hectares, has been gaining in popularity across the globe.

### Tasting Notes:

Bright straw-yellow with golden reflections. On the nose, it presents intense floral and fruity notes, hints of citrus, followed by delicate notes of tropical fruit, ripe apple, and peach. The palate reveals good minerality and lively acidity, together with fullness, softness, and a lingering aftertaste. A full bodied white that would pair well with seafood, chicken dishes, and pasta primavera.

### Vineyards:

Region: Lugana, Verona, Italy  
Vineyard Size: 10 hectares  
Sourcing: Mix of Estate owned and long-term lease  
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 in Late August.  
Fermentation: Classic white winemaking process. Contact with the lees lasts for 3 months. Vinification is carried out with soft pressing and fermentation at 16°C.

Malolactic Fermentation: No

### Aging:

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

### Technical Data:

Alcohol: 13%  
Residual Sugar: 5 grams/liter  
Acidity: 6 grams/liter

**Total Production:** 100,000 bottles

