

Cesari

Centofilari Pinot Grigio Garda

100% Pinot Grigio

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:

On the nose, the bouquet presents a bursting aroma of white fruit, including apple and pear, with a hint of banana. On the palate, the strong acidity and notes of savoriness balance a good body and well-structured wine. Enjoyable on its own as an aperitif, but would also pair wonderfully with a summer salad and light seafood dishes.

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 in Late August.
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: 2 grams/liter
Acidity: 5.8 grams/liter

Total Production:

12,000 bottles

