

# Cesari

## Centofilari Lugana DOC

95% Turbiana, 5% Chardonnay

*Cento filari* translates from Italia as “100 rows.”

### Tasting Notes:

Lugana's color is brilliant yellow straw with golden reflections. The bouquet bursts with intense notes of flowers and fruit, hints of citrus, and delicate notes of tropical fruit, ripe apple, and peach. The palate is mineral and pleasantly savory.

### Vineyards:

Region: Veneto, Italy  
Vineyard: Various  
Size: 11 hectares  
Training Method: Cane or *archetto*, a variation on guyot  
Planting Density: 4,100 vines/hectare  
Soil Composition: Clayey and calcereous

### Winemaking:

Harvest: Green harvests occurred throughout the growing season, and hand-harvested in late September through early October. 20% of the yield ripened on cut-off shoots.  
Fermentation: 3 months in stainless steel at 18-20°C, in contact with the skins.

### Aging:

Ageing Potential: Bottled and released  
Up to 3 years

### Technical Data:

Alcohol: 13.0%  
Residual Sugar: 7.2 grams/liter  
Acidity: 5.7 grams/liter  
Dry Extract: 19.5 grams/liter

### Food Pairing:

Serve chilled as an aperitif with hors d'oeuvres or delicately prepared seafood, particularly fresh-water fish, and light pasta dishes.



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