

Cesari

Cento Filari Lugana DOC

Grape(s): 95% Turbiana
5% Chardonnay
Type: Dry Still White
Alcohol: 13.0%
Region: Veneto, Italy

Translated from Italian as "100 rows."

Vineyards:

The vineyards are located near the southern shore of Lake Garda in the towns of Peschiera del Garda and Pozzolengo, in the production area of Lugana. The soil is mostly clayey and calcareous in these 11 hectares. Trained using a variation on the guyot method called arched cane, or *archetto* in Italian, the vines achieve a density of 4100 vines/hectare.

Technical Data:

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

Winemaking:

Throughout the growing season, judicious pruning (green harvests) was conducted as necessary to limit the yield. Nearly 20% of the yield ripened on cut-off shoots, enhancing the grapes' structure and concentration. Harvested by hand beginning in late September and continued throughout October. The grapes were soft-pressed upon arrival at the cellar. Alcoholic fermentation took place in temperature-controlled stainless steel tanks at 18-20°C. The wine was left in contact with the skins until January. It was bottled soon after.

Tasting Notes:

Floral and fruity aromas create an elegant bouquet. This wine reveals good minerality and balanced acidity. It is full and soft with a pleasant, lengthy finish. With proper storage, Cento Filari has the ability to age gracefully for up to 3 years.

Food Pairings:

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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