

CESARI

FINE WINES OF VERONA

Cento Filari Lugana Denominazione di Origine Controllata



Vineyards location : Southern shore of Lake Garda in Peschiera del Garda e Pozzolengo.

Surface of the Vineyards : 11 Hectars.

Density of vines : 4.100 plants per Hectars

Pruning : Archetto semplice.

Soil : Clay-calcareous.

Grapes

Turbiana 95%

Chardonnay 5%

Production

Practises on the young vine shoots and thinning, limited the production to 90 quintals per Hectar. Almost the 20% of the grapes ripened on cut off shoots to enhance structure and concentration. Vinification has been carried out with soft pressing of the grapes and alcoholic fermentation under controller temperature at 18°/20° C. "Cento Filari" lasted up to January in contact with skins for a better expression of its own potentiality.

Bottling has been carried out in February.

Organoleptic Description

Bright straw yellow colour. Break out with intense notes of flowers and fruits. On the palate reveals a good minerality and acidity along with fullness, softness and a persistent aftertaste.

Pairing and serving

It is a delight as aperitif, perfect with hors-d'oeuvre, lake fish (whitefish, eel, trout) as well as sea fish or delicate main course. Due to its own peculiarity, "Cento Filari" can be enjoyed even 2/3 years after the vintage. To be served at 8°/10°

Analytical data

Alcohol: 13.30%

Total acidity: 5.70 g/l.

Clean acidity: 0.30 g/l.

Reducing sugar: 7.20 g/l.

Net dry extract: 19.50 g/l.