



Centofilari Lugana DOC 2024

Climate Trends

In 2024, the Lugana area experienced an unusual climatic year. The 2023–2024 winter was among the warmest on record, with above-average temperatures that triggered an early vegetative awakening. Spring alternated between heavy rainfall and dry spells, promoting rapid vine growth but also increasing the pressure of fungal diseases. Summer, marked by heatwaves and scarce precipitation, posed a significant challenge for the vineyards. Despite these difficulties, the grapes harvested at the end of September were healthy, promising a wine with good structure and aging potential.

Vinification & Maturation

Lugana DOC Centofilari was born according to the classic white winemaking process. Contact with the lees lasts for 3 months. Vinification is carried out with soft pressing and alcoholic fermentation at 16°C.

Tasting Notes

Lugana DOC Centofilari 2024 is 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.



Soil: limestone and and gravels



Winemaking Process: Vinification and maturation in stainless steel (6



Grape Varieties: Turbiana, Chardonnay



Service Temperature: 8-10°C (46,4-50°F)



Harvest date: end of September

Alcol: 13,00 % Acidità totale: 6 g/l