



Centofilari

Pinot Grigio Garda DOC 2024

Climate Trends

The proximity to Lake Garda and surrounding areas helps moderate the climate, reducing temperature variations throughout the year. In November and December a mild autumn was occasionally interrupted by snowfall. Low temperatures and dry conditions characterized the beginning of winter. An unusual warm weather for spring occurred in April and May, alternating with periods of cold, rain, and snowfall at higher elevations. Summer is generally hot and dry, with temperatures reaching up to 40°C in July and significant rainfall occurring in late August.

Vinification & Maturation

Pinot Grigio Garda DOC Centofilari undergoes a classic white winemaking process at 16°C and stays in contact with the lees for 2 months. The 2024 vintage has its final aging in **amphora** of ca. 1 month.

Tasting Notes

On the nose, Centofilari Pinot Grigio Garda DOC 2024 reveals an expressive bouquet of white fruits such as apple and pear, complemented by subtle hints of banana. On the palate, vibrant acidity and marked savouriness enhance its mineral character, supporting a fuller body and refined structure. The refreshing finish is further defined by the final ageing in amphora, which contributes purity, tension and a lifted sense of freshness.



Soil: limestone and clay, rich in stones and gravels



Winemaking Process: vinification and maturation in stainless steel (ca. 6 months); final aging in **amphora**



Grape Varieties:
Pinot Grigio



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



Harvest date: late August

Wine data:

Alcohol: 12,00%
Total acidity: 5,40 g/l
Volatile acidity: 0,35 g/l
Total dry extract: 21.50 g/l
Reducing sugars: 2 g/l

Formats: 0,75 l