



Centofilari Lugana DOC 2025

Climate Trends

The 2025 season in Lugana was overall favorable, with good water reserves ensured by winter rainfall and a cool spring that supported balanced vegetative growth. Early summer heat accelerated the ripening phases, while more stable conditions in the latter part of the season allowed for steady development. Diurnal temperature variations toward the end of the season helped preserve freshness and aromatic expression, while September rainfall required careful harvest management, ultimately yielding healthy, well-balanced grapes of high quality.

Vinification & Maturation

Lugana DOC Centofilari is produced according to the classic white winemaking process. Alcoholic fermentation takes place at a controlled temperature of 16°C, following gentle pressing of the grapes.

Tasting Notes

The 2025 vintage of Lugana DOC Centofilari shows a bright straw-yellow color with golden shades. On the nose, it reveals intense floral and fruity aromas, with citrus notes followed by delicate hints of tropical fruit, ripe apple, and peach. With evolution, the wine develops notes of honey, light spices, and at times more pronounced mineral nuances. On the palate, it stands out for its marked minerality and lively acidity, accompanied by fullness and softness, leading to a long and persistent finish.



Soil: limestone and clay, rich in stones and gravels



Winemaking Process: Vinification and maturation in stainless steel (at least 6 months)



Grape Varieties: Turbiana, Chardonnay



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



Harvest date: starting from the beginning of September

Wine Data:

Alcohol: 13,00%
Total acidity: 5.90g/l
Volatile acidity: 0.30 g/l
Net dry extract: 24.50 g/l
Reducing sugar: 3.5 g/l

Formats: 0,75 l