

Cesari

Cento Filari Lugana DOC

95% Turbiana, 5% Chardonnay

Cento filari translates from Italia as “100 rows.”

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.

Serve chilled as an aperitif with hors d'oeuvres or delicately prepared seafood, particularly fresh-water fish, and light pasta dishes.

Vineyards:

Region: Veneto, Italy
Vineyard: Various
Size: 11 hectares
Training Method: Cane or *archetto*, a variation on guyot
Planting Density: 4,100 vines/hectare
Soil Composition: Clayey and calcareous

Winemaking:

Harvest: Green harvests occurred throughout the growing season, and hand-harvested in late September through early October. 20% of the yield ripened on cut-off shoots.
Fermentation: 3 months in stainless steel at 18-20°C, in contact with the skins.

Aging:

Bottled and released

Technical Data:

Alcohol: 13.0%
Residual Sugar: 7.2 grams/liter
Acidity: 5.7 grams/liter
Dry Extract: 19.5 grams/liter



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