

Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.



Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.



Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.



Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.



Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.



Lugana
DENOMINAZIONE DI ORIGINE CONTROLLATA
CENTO FILARI
CESARI
CAVAION VERONESE



Soft pressed and fermented in stainless steel, the wine then rests in contact with its skins for several months before bottling. With floral and fruity aromas on the nose, this wine boasts good minerality and balanced acidity with a pleasant, lengthy finish. This full, soft white is perfect as an aperitif and also complements hors d'oeuvres, seafood, and light pasta dishes.

