



CàMaiol

Lugana

LUGANA D.O.P.





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Tasting notes

The white D.O.P. Maiolo wine, originating from the Trebbiano vine of Lugana, takes its name from the manor house Cascina Maiolo, built in 1710. The grapes of this wine are obtained from cultivated vines in an area of 35 hectares, of an average age of 25 years, cultivated according to the Silvoz and Guyot model, with an average seasonal production per hectare of approximately 100 ql.

The nature of the terrain, a product of stratified clay, but with a prevalently chalky soil, caused by effects of the post ice age on the bed of lake Garda, gives to this wine its own peculiar characteristic in the straw color with greenish reflections, in the delicate perfume with a hint of almond and a dry taste with a saline hint. The vintage selection, the manual harvesting, the gentle crushing, the carefully monitored fermentation and the nitrogen bottling have allowed the typicity of the Lugana wine to be maintained, of which around 3,000 hl is commercialised each year, equal to 400,000 bottles of 75 cl, in the most prestigious restaurants and wine shops all over the world.

Grape variety
Fragrance

Trebbiano di Lugana
Delicate, dry and fresh, with tones of white almond and apple.

Alcohol vol.
Serving temp.

12,5% Vol
10 - 12° C

Pairing

Shellfish and seafood, which can be also used as a condiment in a plate of pasta or risotto; slightly fatty boiled fish.



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