



CàMaiol



Molin

LUGANA D.O.P.





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Molin.
Energy, sparkle,
lively temperament.

Tasting notes

Lugana Molin takes its name from the old company cellar. In addition to the techniques used to obtain the Lugana Tenuta Maiolo, the Molin selection has also a choice of the best grapes from the company's oldest vines, and uses vinification with cryomaceration, which is the presence of the skins with the must for more than 48 hours at a temperature of 3-4° C: techniques which have allowed us to obtain a Lugana wine which is more structured and has a more polished perfume. A selection of the best bunches of grapes, coming from the historical vineyard "Molin" all around the cellar.

Grape variety	Trebbiano di Lugana
Color	Luminous straw color.
Nose	A good consistency, with kiwi, lavender and fresh almond sensations, the closing finale is a sensation of musk, with shades of mulberry flowers and mint.
Mouth	Emphasises the freshness with hints of fleshy yellow fruits, aromatic herbs with a slightly sharp finish.
Alcohol vol.	13% Vol
Serving temp.	10 - 12° C
Pairing	First courses with fish sauce, raw meat such as carpaccio, home made pasta.



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