

Cà Maiol Tool Kit



Cà Maiol



Technical sheets

Sell sheets

Training Materials





CàMaiol

Lugana

LUGANA D.O.P.





CàMaiol

LUGANA D.O.P.

Lugana



Tasting notes

Our Lugana Maiolo is made from Trebbiano di Lugana grapes and takes its name from the Cascina Maiolo farm, founded in 1710. The grapes for this wine come from moderately young vines, trained using the Silvoz and Guyot systems and with an average annual yield of around 20,000 pounds of grapes per hectare. The limestone-based soil with layers of clay, dating from the post-glacial era, together with manual picking, soft pressing and temperature-controlled fermentation, give this Lugana distinctive characteristics, such as its straw-like color with greenish highlights, its delicate scent and its tangy flavor.

Grape variety

Trebbiano di Lugana

Nose

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

Alcohol vol.

12,5% Vol

Serving temp.

50 ° F

Pairing

Shellfish and seafood dishes, pasta or risotto. Perfect with fresh vegetable salads.



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CàMaiol

Chiaretto

VALTÈNESI RIVIERA DEL GARDA
CLASSICO D.O.P. CHIARETTO





CàMaiol

**VALTÈNESI
RIVIERA DEL GARDA CLASSICO D.O.P.
CHIARETTO**

Chiaretto



Tasting notes

Among the various Italian rosé wines, Chiaretto del Garda is particularly appreciated for its fruitiness and its delicate aromas.

A wine that expresses the carefree atmosphere of Lake Garda, it stands out thanks to its color and delicate structure. Chiaretto's bottling is referred to as a 'rosé d'une nuit', or 'rosé of one night' in which the maceration is short: the four grapes have skin contact with the must for only one night.

Grape variety Barbera, Sangiovese, Marzemino and Gropello.

Nose Elegant, mellow with a white almond note, strawberry and spring flowers, fresh and well-bodied, rich in flavor.

Alcohol vol. 12% Vol

Serving temp. 50° F

Pairing Freshwater fish, poultry, or mushrooms based dishes. Perfect with pizza.



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CàMaiol

Giomè

BENACO BRESCIANO I.G.P.





CàMaiol

BENACO BRESCIANO I.G.P.

Giomè



Tasting notes

The name of this wine is a play on an Ancient Roman word, Giomelle, which means “the union of two things”. Giomè represents the union of two elements: a grape variety that is indigenous to Lake Garda, Groppello, with a blend made up of Marzemino, Barbera and Sangiovese varieties. After separate vinification and maturation of these varieties in stainless steel, we create an assemblage whose result is Giomè: a fresh, well-balanced, medium-bodied wine.

Grape variety Groppello, Marzemino, Barbera, Sangiovese.

Nose The smell reminds us of berries, a hint of tobacco and spices.

Alcohol vol. 13,5% Vol

Serving temp. 61 ° F

Pairing Perfect for grilled red meats, especially with game, or rich dishes like braised lamb shank.



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CàMaiol

Molin

LUGANA D.O.P.





CàMaiol

LUGANA D.O.P.

Molin



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 38° F. These techniques enable us to obtain a Lugana wine which is more structured and has an elegant and vivid perfume. The Molin cuvee is a selection of the best grapes from old vines in the vineyard, resulting in intense concentration in the glass.

Grape variety

Trebbiano di Lugana

Color

Luminous straw color.

Nose

Kiwi, lavender and fresh almonds

Mouth

Fresh with hints of apricots and aromatic herbs leading to bright acidity and more flavors of kiwi and fresh almonds. The long finish displays layers of stone fruits and fresh citrus.

Alcohol vol.

13% Vol

Serving temp.

50 ° F

Pairing

This attractive perfume can complement delicate fish courses, steak tartare, grilled vegetables or mature cheeses.



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La Vita in Rosé

ROSÉ WINES FROM ITALY.

Italy has an interesting production of rosé wines, and is strongly associated with specific regions of the country. To showcase three great Italian Rosés, we invite you to enjoy *La Vita in Rosé* with this selection of rosés from Northeast Italy. These wines highlight a variety of local grapes like Sangiovese, Vermentino and Glera.



SANTA MARGHERITA SPARKLING ROSÉ VINO SPUMANTE

THIS WELL-STRUCTURED SPARKLING WINE WITH FLORAL NOTES ON THE NOSE AND HINTS OF RED BERRIES DEMONSTRATES A BRILLIANT PERSONALITY – FRESH AND LIVELY, WHILE ALSO QUITE VERSATILE.

TECHNICAL INFORMATION: The blending of a fine Sparkling Rosé wine is a delicate art, and Santa Margherita is proud to share this masterpiece. We start with a white wine made from the Glera grapes used to produce Prosecco, then add Chardonnay and a small amount of Malbec to add color and richness. This tantalizing blend undergoes a month-long second fermentation followed by six months of maturation in pressurized tanks. Only then is this dry, sparkling wine ready to serve and enjoy.

TASTING NOTES: Full bouquet of pleasing floral aromas with hints of red berries. Flavor is delicate, but vibrant and well-rounded.

FOOD PAIRINGS: A Tasty and aromatic *aperitivo*. Pair it with savory Italian appetizers, complex seafood dishes, and spicy, exotic Asian cuisines.

GRAPES: 55% Chardonnay, 40% Glera, 5% Malbec.

PRODUCTION AREA: Hilly area in the Province of Treviso and Eastern Veneto.

ASPECT & ELEVATION: 0 - 1,150 ft. above sea level.

SOIL TYPE: Fluvial (Chardonnay), Morainic (Glera), Fluvial and Lagoon (Malbec).

RSP BTG: \$ _____ RSP Bottle: \$ _____
NOTES: _____

CÀ MAIOL 'CHIARETTO' VALTÈNESI RIVIERA DEL GARDA D.O.P

DRY, ELEGANT AND MELLOW WITH AROMAS OF STRAWBERRIES, ALMONDS AND SPRING FLOWERS. MODERATE IN BODY AND RICH IN FLAVORS WITH A LONG, JUICY FINISH.

TECHNICAL INFORMATION: This chiaretto is referred to as a 'rosé of one night' because the four grapes in it, have had skin contact with the must for only one night. Fermented and matured in stainless steel. A wine sustainably farmed as only natural products are used in the vineyard. Today Cà Maiol is starting to convert several vineyards to complete organic farming.

TASTING NOTES: Fresh, dry with red berry fruit and delicate floral aromas with a crisp and clean finish.

FOOD PAIRINGS: Salads, pasta and rice dishes, and especially seafood (both raw and lightly cooked). Perfect with pizza.

GRAPES: 50% Groppello with Marzemino, Barbera and Sangiovese.

PRODUCTION AREA: Valtènesi (western shores of Lake Garda in Lombardy).

ASPECT & ELEVATION: Riviera del Garda is located at the north-western corner of Lake Garda, approximately 230 feet above sea level.

SOIL TYPE: Calcareous soil, intermittently stratified with compact deposits of clay.

RSP BTG: \$_____ **RSP Bottle:** \$_____

NOTES: _____



FATTORIA SARDI ROSÉ TOSCANA I.G.T.

100% CERTIFIED ORGANIC. THIS ROSÉ IS GROWN BETWEEN THE MOUNTAINS AND THE SEA IN NORTHWEST TUSCANY.

TECHNICAL INFORMATION: The wines are created carefully following the spontaneous transformation of the grapes into wine, without adding exogenous products, except for small sulfite quantities. The dry microclimate helps prevent fungal disease as does the use of copper and sulfur.

TASTING NOTES: Dry and crisp with an attractive rose floral and raspberry aromas and a bright, clean finish. Notes of wild roses, raspberries and melon with a fading aroma of cream.

PALATE: Luscious, refreshing and enjoyable with well-balanced acidity. Fresh fruit on the finish.

FOOD PAIRINGS: Fattoria Sardi Rosato can be served as a pre-dinner drink or is ideal for seafood or light pasta dishes.

GRAPES: 85% Sangiovese, 15% Vermentino and Trebbiano.

PRODUCTION AREA: Northwestern Tuscany.

ASPECT & ELEVATION: Fattoria Sardi is nestled among the Apuane and Appennino mountains and the Tyrrhenian Sea, near Lucca at 62 ft of elevation.

SOIL TYPE: The soil ranges from a neutral ph to a loose, silt-sandy clay with a good skeleton.

RSP BTG: \$_____ **RSP Bottle:** \$_____

NOTES: _____



Cà Maiol 'Lugana' Lugana D.O.P.

Cà Maiol takes its name from the Cascina Maioli, a structure at the winery that dates back to 1710.

Fast facts:

- **Region:** Lugana (south of Lake Garda in Lombardy)
- **Grapes:** 100% Trebbiano di Lugana
- **Style:** Fresh, unoaked, medium body with orchard and citrus fruit flavors leading to a juicy finish.
- **Production:** Cool-temperature fermentation and matured in stainless steel
- **Pairing:** With medium weight and fresh acidity, this pairs well with shellfish and seafood dishes and perfect with risotto or fresh vegetable salads.

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Cà Maiol 'Lugana' Lugana D.O.P.

Describing the wine:

- Dry, medium body and a gentle combination of smoothness and tartness, the wine shows attractive apple and pear aromas framed by citrus fruit with a refreshing finish.
 - Trebbiano di Lugana is also called *Turbiana* in local dialect and is genetically the same as Italy's celebrated Verdicchio grape.
 - **Sustainably farmed**, only natural products are used in the vineyard and Cà Maiol is starting to convert several vineyards to complete organic farming.
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Cà Maiol 'Chiaretto' Valtènesi Riviera del Garda D.O.P.

Rich in flavor, this blend is based on Groppello and spends only one night on the skins for its delicate rosé color.

Fast facts:

- **Region:** Valtènesi (western shores of Lake Garda in Lombardy)
- **Grapes:** 50% Groppello with Marzemino, Barbera and Sangiovese.
- **Style:** Fresh, dry with red berry fruit and delicate floral aromas with a crisp and clean finish.
- **Production:** Fermented and matured in stainless steel.
- **Pairing:** Salads, pasta and rice dishes, and especially seafood (both raw and lightly cooked). Perfect with pizza.

BTG: \$_____ Bottle: \$_____



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Cà Maiol 'Chiaretto'
Valtènesi Riviera del Garda D.O.P.

Describing the wine:

- Dry, elegant and mellow with aromas of strawberries, almonds and spring flowers. Moderate in body and rich in flavors with a long, juicy finish.
 - The Chiaretto is referred to as a 'rose of one night' because the four grapes have had skin contact with the must for only one night.
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Cà Maiol 'Giomè' Benaco Bresciano I.G.P.

From the western shores of Lake Garda this characterful blend is based on the indigenous (and intense) Gropello grape.

Fast facts:

- **Region:** Western shores of Lake Garda in Lombardy
- **Grapes:** 50% Gropello with Marzemino, Barbera and Sangiovese.
- **Style:** Intense aromas of dark and red berries with marjoram and black pepper spice and a lively finish.
- **Production:** Fermented and matured separately in stainless steel before blending.
- **Pairing:** Perfect for baked pasta dishes, barbequed meats grilled vegetables and any stews.

BTG: \$ _____ Bottle: \$ _____



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Cà Maiol 'Giomè' **Benaco Bresciano I.G.P.**

Describing the wine:

- Intense aromas of dark berries, red cherry, violet flowers and spice accompanying the bright acidity and lively tannins.
 - Giomè is a play on the ancient Roman word *Giomelle* which means a union of two things – here the Lake Garda indigenous grape Gropello with a blend of Marzemino, Barbera and Sangiovese.
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Cà Maiol 'Molin'

Lugana D.O.P.

A selection of the oldest vines from the historical "Molin" vineyard located just outside the cellar doors.

Fast facts:

- **Region:** Lugana (south of Lake Garda in Lombardy)
- **Grapes:** 100% Trebbiano di Lugana
- **Style:** Fresh, unoaked, with aromas of exotic tropical fruits and almonds with a long, multi-layered finish.
- **Production:** 48 hour pre-fermentation cold soak to enhance the texture of the wine; fermented and aged (4 months) in stainless steel.
- **Pairing:** The intense aromas can pair wonderfully with delicate fish courses, steak tartare, grilled vegetables or mature cheeses.

BTG: \$_____ Bottle: \$_____



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Describing the wine:

- Dry, medium body and fresh with hints of apricots and aromatic herbs leading to bright acidity and more flavors of kiwi and fresh almonds. The long finish displays layers of stone fruits and fresh citrus.
 - Trebbiano di Lugana is also called *Turbiana* in local dialect and is genetically the same as Italy's celebrated Verdicchio grape.
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