



CàMaiol

Lugana

LUGANA D.O.P.





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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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