



CàMaiol

Molin

LUGANA D.O.P.





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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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