





The Family as a Custodian of Tradition

Preserving the grape growing and winemaking traditions of the zone and representing innovation in the field of wine production have been Cà Maiol's goals ever since the beginning: objectives that were renewed in 1996 when the estate passed into the hands of the children of the founder, Walter Contato. The new generation inherited his passion for the region, his love for Lugana wine, and his desire to keep on developing and improving the company's outstanding products. As a result, the estate's 130 hectares of land are custodians of pioneering winemaking and of a wine with a marked local identity. Thanks to its unique texture and fresh style, it has succeeded in winning over palates worldwide.

The Past and Present of a Wine and of its Region

A unique zone that reaps the benefit of the lake and of the land, a company that has succeeded in interpreting its potential, and a wine that has found its purest expression in this encounter between nature and man: Lugana. The story of Cà Maiol has always been linked to this special white, due to the foresight and passion for new challenges of Milanese entrepreneur Walter Contato who, in 1967, founded his estate right here on the southern shore of Lake Garda, where the Trebbiano di Lugana vines have always produced the finest results. Thanks to his love of this region and its highly-prized wine, over 50 years ago this visionary businessman created, together with other local vinegrowers, what is today the Producers' Consortium for Lugana D.O.C., an invaluable organization that protects and promotes the excellence of this white treasure from Lake Garda.



The Lugana zone, the beautiful countryside of Lake Garda

The Lugana area stretches between the southern shore of Lake Garda and the spectacular Morainic Hills, created by the long, slow erosion of glaciers in the late Ice Age. It is made up of five picturesque and historic communes on the shores of the lake: Desenzano del Garda, Sirmione, Pozzolengo and Lonato in the Province of Brescia, and Peschiera del Garda in the Province of Verona. The moderate rainfall and the limestone soil with its stratifications of clay (which are its distinctive feature) make this the ideal zone for producing Lugana.

The Valtènesi, an area of excellence

Along the Brescia shore of Lake Garda, between Desenzano and Salò, lies the Valtènesi zone. This is a region lapped by the lake, which gives it all of its unique and particular characteristics: long hot summers, short mild winters, light rains and delicate breezes that caress the vineyards. Here, thanks to this fortunate microclimate, the indigenous Groppello grape variety grows and thrives, along with venerable and mighty olive and citrus trees. Indeed, apart from the wine there are many top-quality products (like the olive oil from Lake Garda) that showcase the positive effects of the lake and have made this terroir famous around the world.

A Place of Experimentation and Innovation

Cà Maiol is situated in the heart of the Lugana zone, in the midst of flourishing vineyards and ancient farmsteads. The main building, constructed in 1710, is the center of the estate's activities. The winemaking secrets are revealed in our underground cellars, where we skillfully combine ancient winemaking tradition and state-of-the-art technology. We employ stainless steel tanks and our own bottling line to ensure that the wines retain a vibrancy and freshness that is the signature of Cà Maiol.





Chiaretto

Valtènesi Riviera del Garda Classico D.O.P. Chiaretto

Grape Varieties: Gropello, Marzemino, Barbera, Sangiovese.

Vinification: This 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.

Tasting profile: The Garda Chiaretto is prized for its fragrance and its delicate perfume. Aromas of strawberry and delicate spring flowers, elegant mouthfeel, and flavors of white almonds and red berry fruits.

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

Alcohol Level: 12% by volume.



Lugana

Lugana D.O.P.

Grape Variety: Trebbiano di Lugana.

Vinification: The grapes of this wine are obtained from cultivated vines of an average age of 25 years old. These are manually harvested, then gently crushed and carefully monitored during fermentation. A nitrogen bottling process also preserves the unique flavor and fragrance of the wine.

Tasting profile: Delicate, dry and fresh, the local layered clay soil shapes aromas of almond and apple with medium weight and a long, layered finish.

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

Alcohol Level: 12.5% by volume.



Giomè

Benaco Bresciano I.G.T.

Grape Varieties: Groppello, Marzemino, Barbera, Sangiovese

Vinification: 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 six month maturation of these varieties in stainless steel, we create an assemblage whose result is Giomè: a fresh and well-balanced wine.

Tasting profile: Medium-bodied with dark berry aromas with a hint of tobacco and spices.

Pairing Suggestions: Perfect for grilled meat, especially game, or rich dishes like braised lamb shank.

Alcohol Level: 13% by volume.



Molin

Lugana D.O.P.

Grape Variety: Trebbiano di Lugana

Vinification: Lugana Molin takes its name from the oldest building and cellar on the property and the name of the vineyards immediately surrounding it. The Molin cuvee is a selection of the best grapes from old vines in the vineyard, resulting in intense concentration in the glass. These carefully selected grapes are gently crushed and left with the skins at a cool temperature for about 18 hours, that, along with a maturation on the lees for more than 5 months after fermentation, allow us to obtain a Lugana wine which is more structured and has a more vivid perfume.

Tasting profile: 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.

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

Alcohol Level: 13% by volume.

