



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 10,000 kilos of grapes per hectare. The limestone-based soil with strata of clay, dating from the post-glacial era, together with manual picking, soft pressing and temperature-controlled fermentation, confers on this Lugana distinctive characteristics, such as its straw-like color with greenish highlights, its delicate scent and its tangy flavor.

Grape variety  
Nose

Trebbiano di Lugana

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

Alcohol vol.  
Serving temp.

12,5% Vol

10 - 12° C

Pairing

Shellfish and seafood, which can be also used as a condiment in a plate of pasta or risotto; slightly fatty boiled fish.



[camaiol.it](http://camaiol.it)