



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.

BTG: \$ _____ Bottle: \$ _____



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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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