

Cà Maiol 'Molin' Lugana D.O.P.

A selection of the oldest vines from the historical "Molin" vineyard located just outside the cellar doors.

Fast facts:

- **Region:** Lugana (south of Lake Garda in Lombardy)
- **Grapes:** 100% Trebbiano di Lugana
- **Style:** Fresh, unoaked, with aromas of exotic tropical fruits and almonds with a long, multi-layered finish.
- **Production:** 48 hour pre-fermentation cold soak to enhance the texture of the wine; fermented and aged (4 months) in stainless steel.
- **Pairing:** The intense aromas can pair wonderfully with delicate fish courses, steak tartare, grilled vegetables or mature cheeses.

BTG: \$ _____ Bottle: \$ _____



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Describing the wine:

- Dry, medium body and 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.
 - 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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