

CA'MAIOL



Thursday, June 16, 2022

CA'MAIOL

GARDA ITALY

ESTATE



STORY = A unique zone that reaps the benefit of the lake and of the land, a winery that has succeeded in interpreting its potential, and a wine that has found its purest expression in this encounter between nature and man. Lugana.

PRODUCTION = From the source of life, an excellent outcome – Prestige. Our Lugana Prestige summarizes in its name the mix of top-quality elements that give it its special personality: clay-rich soil that is unique of its kind; the mild microclimate of Lake Garda; and the aristocratic indigenous Turbiana variety, which yields grapes with very particular typical characteristics. The grape selection for the production of Prestige takes place exclusively in the fairly mature Turbiana vineyards of the Maiolo property, the principal site of the Cà Maiol Estate. It is a delicate wine with a long, tangy flavor, obtained by soft pressing and fermentation in stainless steel; it is ready for drinking after a brief maturation in bottle, in the spring of the year following the vintage.

COLOUR = Straw yellow with golden reflections.

AROMA = Clean with a clear identity, this offers perfumes of green apple, lime, and wild thyme. On opening releases aromas of oats and white pepper.

PALATE = Pleasant and soft on the palate, in perfect equilibrium with all its components, with a mineral finish.

FOOD PAIRINGS = Appetizers, raw fish and seafood, which can also be as a condiment in a plate of pasta or risotto. Slightly fatty boiled fish.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPES:
100% TURBIANA

90 Points Decanter World Wine Awards

2021 Prestige Lugana DOP 13.0% Alc