



CàMaiol

# Prestige

LUGANA D.O.P.

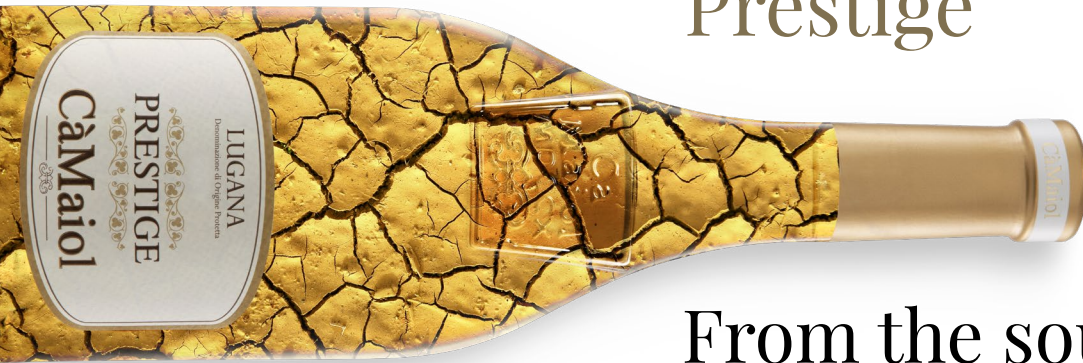




# CàMaiol

LUGANA D.O.P.

## Prestige



From the source of life,  
an excellent outcome  
Prestige.

## Tasting notes

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.

Grape variety	Turbiana
Color	Straw yellow with golden reflections.
Nose	Clean with a clear identity, this offers perfumes of green apple, lime, and wild thyme. On opening releases aromas of oats and white pepper.
Mouth	Pleasant and soft on the palate, in perfect equilibrium with all its components, with a mineral finish.
Alcohol vol.	13% Vol
Serving temp.	8 - 10° C
Pairing	Appetizers, raw fish and seafood, which can also be as a condiment in a plate of pasta or risotto; slightly fatty boiled fish.



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