



CàMaiol

Fabio Contato

LUGANA D.O.P.
RISERVA





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Pure and noble.
Seductive and versatile.
A precious element.
Fabio Contato.

Tasting notes

Lugana Fabio Contato is named after the eldest son of Cà Maiol's founder, Walter Contato. It was conceived to be the winery's very finest quality wine. Grapes are harvested by hand from some of the oldest vines in the estate's different vineyards and thus in quite limited yields. Vinification and ageing take place in, generally, new, French oak barriques and tonneaux and partially in steel. Barrel-ageing takes over a year, followed by at least 6 months further maturation in bottle. This limited production wine is the culmination of many years of experience and seeks to showcase what Lugana is capable of: wines that have great structure, intensity of flavour and ageing potential.

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| Grape variety | Turbiana. |
| Color | Rich straw yellow with golden reflections. |
| Nose | Great complexity and bouquet of aromas- cedro, honeydew melon, lightly spiced hints of cumin and ginger. When poured, the wine offers up pearl barley, yellow peaches and lavender. |
| Mouth | An enchanting, comforting embrace. Freshness and savoury notes back up a dynamic, juicy delivery of yellow-fleshed fruits, sweet spices and saffron. |
| Alcohol vol. | 13% Vol |
| Serving temp. | 10 - 12° C |
| Pairing | Saffron or mushroom risottos, white meat mains, roasted rabbit, foie gras, Alba white truffle, and exotic, hot and spicy cuisine. |



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