



CàMaiol



Molin

LUGANA D.O.P.

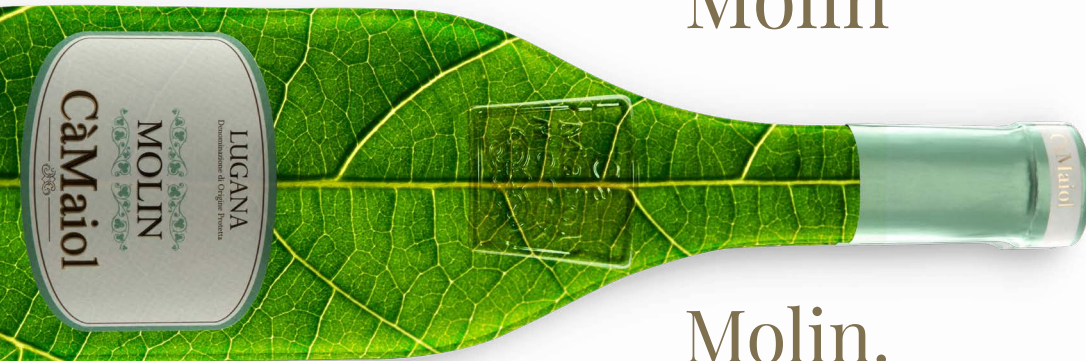




CàMaiol

LUGANA D.O.P.

Molin



Molin.
Energy, sparkle,
lively temperament.

Tasting notes

Our Lugana Molin takes its name from one of the Estate's old farms. The carefully selected grapes come from the oldest vines of the Molino vineyard. Vinification following cryomaceration (leaving the grape must in contact with the skins at a low temperature) enables us to obtain a Lugana that has greater structure and more refined aromas.

Grape variety	Turbiana
Color	Luminous straw color.
Nose	A good consistency, with kiwi, lavender and fresh almond sensations, the closing finale is a sensation of musk, with shades of mulberry flowers and mint.
Mouth	Emphasises the freshness with hints of fleshy yellow fruits, aromatic herbs with a slightly sharp finish.
Alcohol vol.	13,5% Vol
Serving temp.	8 - 10° C
Pairing	First courses with fish sauce, raw meat such as carpaccio, home made pasta.



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