
MARANGONA LUGANA 'CEMENTO'



Region: Lombardy, Italy

Appellation: Lugana DOC

Grapes: 100% Turbiana (Trebbiano di Lugana, Verdicchio)

Farming: Certified organic

Age of vines: Planted between 1969 and 1978

Altitude & Soil Type: 65 M, Calcareous clay/ silt

Typical Harvest Time: September 10 through mid October

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in cement with selected yeasts

Aging: 10 months in cement on the lees, 8 months in bottle

Finishing: Fined with bentonite and gelatin, sterile pre-bottling filtration, natural cold stabilization

Production: 3,000 bottles annually

Notes from Oliver:

The Lugana appellation is around the base of Lake Garda, one of the most beautiful places in Italy. Alessandro Cutolo is the young owner and winemaker at Marangona, a modest, friendly man whose clean but not intrusive style of winemaking is very much to my taste. 'Marangona' refers to the name of a bell that was rung to signify the end of the work day.

Cemento is Marangona's top bottling of Lugana, made of the fruit from their oldest vineyards. Originally this bottling was aged in wooden barrels, but Alessandro isn't a big fan of oak, so he bought some high-quality conical tanks made of food-grade cement to experiment with. Cemento shows a bright pale straw color in the glass, with aromas and flavors of mint, white peach, apricot and sage.