
MARANGONA LUGANA



Region: Lombardy, Italy

Appellation: Lugana DOC

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

Farming: Certified organic

Age of vines: Planted between 1980 and 2000

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

Typical Harvest Time: September 10 through mid October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 4 months in stainless steel, on the lees

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

Production: 80,000 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.

Marangona's Lugana is a bright, easy-to-drink white made from 100% Turbiana (a genetic match to Verdicchio). Medium-bodied, dry, and bursting with aromas of almonds, herbs, citrus and a touch of apricot. Mouth-watering acidity and crisp minerality makes it a great match for antipasti, grilled white fish, roast chicken, and pasta.