
MARANGONA LUGANA 'TRE CAMPANE'



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: Controlled low temperature fermentation in stainless steel 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: 15,000 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.

Tre Campane means 'three bells,' signifying the three communes of Lugana, in Italy's Lombardy region, where the grapes for this cuvee are grown. Juicy and crisp, with notes of almonds, herbs, citrus, and stone fruit, this wine works well as an aperitif, or as a great match for roast chicken and fish.