



Chiaretto

Provenza

Among the diverse Italian rosé wines, the Garda Chiaretto is prized for its fragrance and its delicate perfume. It is declared in literature as a “one night wine” from the moment in which the vinification of the four grapes (Gardesana grapes related to the D.O.P. Garda Classic - Groppello, Marzemino, Sangiovese and Barbera), occurs with a brief contact between the must and the skins lasting only one night.

A wine with a Gardesana expression, it distinguishes itself by its color and its delicate structure; particularly adapt to feminine tastes, however it has in reserve a body which gives it a life of several years. Our production is around 55,000 bottles annually of 75 cl, a wine easy to match with hors d'oeuvres of salami and risotto as well as the classical fish dishes of the Gardesana cuisine.



Grape variety:	Barbera, Sangiovese, Marzemino and Groppello.
Tasting and technical notes	
Fragrance:	elegant, mellow with a white almond note, strawberry and spring flowers, fresh and well-bodied, rich in flavor.
Alcohol volume:	12,5% Vol
Serving temperature:	10 - 12° C
Pairing:	freshwater fish, but also mushrooms and dry poultry. Perfect with pizza.



Fabio Contato - Lugana Lugana D.O.P. - Tre Bicchieri® di Gambero Rosso



his white **Lugana D.O.P. Fabio Contato** wine, that takes its name from the proprietor of the **Cà Maiol winery**, represents the best expression of the company, having been left to mature for 6 months in 225 litre French oak barrels, with a further 3 months aging in the bottle. This is a wine of extremely limited production, result of many years experience, which wants to highlight the potential of the **Lugana**. The aging brings out the maturity of a wine of great structure, obtained from grape varieties older than the Company, with a low production but a full body.

Grape variety:	Trebbiano di Lugana.
Tasting and technical notes	
Color:	an intense straw color with olive green - gold reflections.
Nose:	great complexity and a wide range of perfumes - yellow melon citrus, delicately spiced touches of ginger and cumin. The evolution in the glass offers hints. of pearl barley, yellow peach and marsiglia's soap.
Mouth:	mellow and all-encompassing, the flavor interacts perfectly with the acidic vein and the softness, bringing to life aromas of yellow raspberries and saffron.
Alcohol volume:	13,5% Vol
Serving temperature:	10 - 12° C
Pairing:	first courses of white meat dishes, foie gras, Alba truffle, seasoned and lightly spiced cheeses.



Lugana

Ca Maiol

The white D.O.P. Maiolo wine, originating from the Trebbiano vine of Lugana, takes its name from the manor house Cascina Maiolo, built in 1710. The grapes of this wine are obtained from cultivated vines in an area of 35 hectares, of an average age of 25 years, cultivated according to the Silvoz and Guyot model, with an average seasonal production per hectare of approximately 100 ql.

The nature of the terrain, a product of stratified clay, but with a prevalently chalky soil, caused by effects of the post ice age on the bed of lake Garda, gives to this wine its own peculiar characteristic in the straw color with greenish reflections, in the delicate perfume with a hint of almond and a dry taste with a saline hint. The vintage selection, the manual harvesting, the gentle crushing, the carefully monitored fermentation and the nitrogen bottling have allowed the typicity of the Lugana wine to be maintained, of which around 3,000 hl is commercialized each year, equal to 400,000 bottles of 75 cl, in the most prestigious restaurants and wine shops all over the world.



Grape variety:	Trebbiano di Lugana.
Tasting and technical notes	
Fragrance:	delicate, dry and fresh, with tones of white almond and apple.
Alcohol volume:	12,5% Vol
Serving temperature:	10 - 12° C
Pairing:	shellfish and seafood, which can be also used as a condiment in a plate of pasta or risotto; slightly fatty boiled fish.



Lugana Molin 2015

Ca Maiol

The white Lugana D.O.P. Molin wine takes its name from the Molino farm, the old company cellar. In addition to the techniques used to obtain the Lugana Tenuta Maiolo, the Molin selection has also a choice of the best grapes from the company's vines, and uses vinification with cryomaceration, which is the presence of the skins with the must for more than 48 hours at a temperature of 3-4° C: techniques which have allowed us to obtain a Lugana wine which is more structured and has a more polished perfume. The production is limited to around 100,000 bottles a year of 75 cl and 375 cl. The attainment of international recognition "gold medal at the Bordeaux Competition and Milan Expo-Vip" has permitted the company to distinguish itself in the most prestigious markets.



Concours Mondial de Bruxelles

Molin 2015 **Silver Medal!**

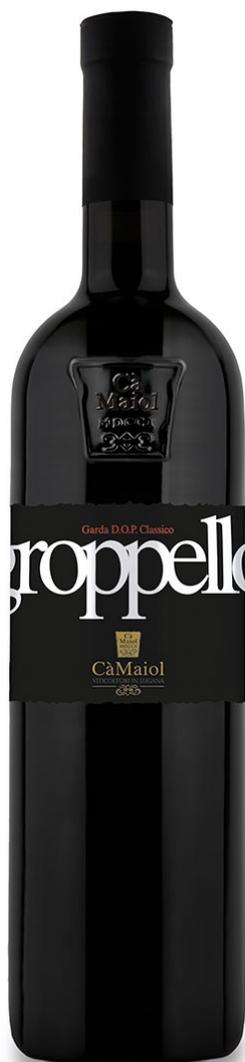
Grape variety:	Trebbiano di Lugana.
Tasting and technical notes	
Color:	luminous straw color.
Nose:	a good consistency with kiwi, lavender and fresh almond sensations, the closing finale is a sensation of musk, with shades of mulberry flowers and mint.
Mouth:	emphasises the freshness with hints of fleshy yellow fruits, aromatic herbs with a slightly sharp finish.
Alcohol volume:	13% Vol
Serving temperature:	10 - 12° C
Pairing:	first courses with fish sauce, raw meat such as carpaccio and medium-mature cheeses.



Groppello

Ca Maiol

In the far west part of Lake Garda, the Valtenesi, we find among the varieties grown one which stands out for its particular ability to adapt itself to the environment, great expressive potential and definite quality in the vinification process: the Groppello, in its many varieties, Groppellone and in which it is perhaps identified as the most adapt, the Mocasina Gentile variety. This is an autochthonous grape that finds in this climatic zone an ideal environmental situation which exalts its best characteristics. The not overwhelming structure gives elegance, length and accessibility, acidity and above all the enhanced dryness from the first taste, balance, pleasure and rhythm.



Grape variety:	Groppello.
Tasting and technical notes	
Fragrance:	the nose is filled with wine sensations, strawberry, small fruits and fleshy red roses, the precise taste stands out clearly for its cleanliness and accessibility, flavor and balance between softness and fresh acidity.
Alcohol volume:	13% Vol
Serving temperature:	16 - 18° C
Pairing:	light first courses, roasted white meats or grilled red meats, semi-hard medium seasoned cheeses, and why not, snacks of bread and salami.



Negresco

Ca Maiol

The choice of this fantasy name is connected to the well-known Provençal “Hotel Negresco” of Nice. This red wine originates from the noble grape vines of the D.O.P. Classic Garda: Gropello, Marzemino, Sangiovese and Barbera varieties suitable to produce, after a long fermentation on their own skins, a modern wine which also has temperament. The product thus obtained has a well-defined structure which allows it to rest for approximately 12 months in 225 litre barrels, in order to confer a refinement and enrichment in complexity and different levels of taste and aroma. The Negresco wine can be conserved in its different harvests for several years, thanks to its body. Our production is around 100,000 bottles annually of 75 cl and of 375 cl.



Grape variety:	Gropello, Barbera, Sangiovese and Marzemino.
Fragrance:	warm, full-bodied with tones of mature fruit, tobacco and spices.
Alcohol volume:	13,5% Vol
Serving temperature:	16 - 18° C
Pairing:	medium cooked meats, roasts and spiedi with baked potatoes, first courses such as lasagna.



Fabio Contato - Rosso Ca Maiol

Garda D.O.P. Classico Rosso

This Garda Classic red D.O.P wine was created by the same company philosophy as the Lugana D.O.P. Fabio Contato. The producer intervenes with his own signature on a wine that represents the highest expression of quality. The product comes from a selection of grapes on the vine, then brought quickly to the cellar to be introduced into the tank., the must remains in contact with the skins, fermentation begins and continues for 15 days. It is then poured into new 225 litre French oak barrels for a period of 24 months, and after a further 6 months of aging in the bottle, the wine is ready to be consumed. A wine of great expression of the vine, of extreme structure and persistent taste, reserved for a select clientele.

Grape variety:	Groppello, Sangiovese, Barbera and Marzemino.
Tasting and technical notes	
Color:	vivid ruby in evolution.
Nose:	the bouquet offers secondary aromas in evolution of black-berry briars, laurel, and light nuances of geranium. Shades of tamarind and graphite in the second stage.
Mouth:	full and rounded, tannins well-integrated with the fruit component and the flavor is brought out with an acidic vein that connects the whole.
Alcohol volume:	14% Vol
Serving temperature:	16 - 18° C
Pairing:	important dishes of red meats, wild fowl, well-seasoned hard cheeses.



Decanter Bronze Medal





Sebastian Brut

Charmat Method Sparkling Wine

Ca Maiol



The white Charmat Sebastian wine takes its name from the founder of the Maiolo Farmhouse, the Notary Sebastian Maiolo, commemorated on the keystone of the door of the manor house. The early harvesting of the grapes, ideal for forming the base of a sparkling wine with more acidity, allows us to obtain the structure of a wine suitable for a second fermentation in its own autoclaves for 6 months. The use of indigenous ferments, maintained in the cellar at low temperatures, gives the possibility of obtaining a cuvée which gives a fragrant perfume and a very fine effervescence. The annual production is around 50,000 bottles of 75 cl.

Grape variety:	white berry vines.
Tasting and technical notes	
Color:	a luminous straw yellow with a numerous creamy effervescence.
Nose:	yellow persimmon and walnut apple complex - the oxidation in the glass liberates perfumes of sambuco flower, basil, light fragrant and biscuity nuances.
Mouth:	on the palate the effervescence expresses all its creaminess. Soft with a balance between the acidic components - an almondy finish.
Alcohol volume:	12,5% Vol
Serving temperature:	8 - 10° C
Pairing:	a choice wine for cocktail functions, sushi cuisine, pastries, tarts and savouries of every kind.