



CEMENTO - LUGANA DOC - MARANGONA

Cemento is Marangona's top Lugana wine, made from grapes from their oldest vineyards.

Initially, this wine was aged in wooden barrels, but Alessandro, the owner, prefers not to use oak. Instead, he chose high-quality conical tanks made of food-grade cement for his experiments. While concrete tanks were popular about 50 years ago, they were mostly replaced by stainless steel. Recently, winemakers have started recognising the benefits of using cement again, especially the unlined tanks that can "breathe." The winery is pleased with this new method they used to create their flagship wine. The name "Cemento" comes from this unique fermentation process.

Territory:

The grapes come from over 40-year-old vines that grow in calcareous clay soil. The vineyard uses a "double arc" cordon system for cultivation.

Winemaking:

The grapes are de-stemmed and fermented with their skins in natural, non-vitrified concrete tanks. The process includes 8 days of maceration and controlled low-temperature fermentation with selected yeasts. The wine ages 10 months on the lees in concrete tanks and then 8 months in the bottle.

Tasting Notes:

The wine appears bright pale straw in the glass, with aromas and tastes of mint, white peach, apricot, and sage. Its texture is



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exceptional, balancing the richness from skin contact with the zesty acidity of the old-vine Turbiana.

Style	Complex White
Producer	Marangona
Categoria	White
Country	Italy
Region	Lombardy, Lugana
Grape Variety	Trebbiano di Lugana
Vintage	2022
Barrel	No Barrel
Alc %	13,5%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Quantity	750 ml

Food & Wine Matching

Anchovies, Aperitif, Aubergine Parmigiana, Baked John Dory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Creamy Cheese, Crudites, cured meat, Fisch Cheive, Fish, Fresh Cheese, Fried Fish, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Japanese cuisine, Lean fish, Light Blue Cheese, Light smoked Fish, Light Starters, Mushrooms, Pasta, Pasta with seafood, Pizza, Pork, Poultry, Rice, Risotto, Salads, Seafood, Shellfish, Soups, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), White Meats, Oysters, Raw Seafood