



True Terroir Ltd.

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TRE CAMPANE - LUGANA DOC - MARANGONA

This is the principal selection of the winery.

Territory:

Tre Campane, meaning "three bells," signifies the three communes of Lugana in Italy's Lombardy region, where the grapes for this cuvée are cultivated.

The grapes come from over 40-year-old vines with deep roots in calcareous clay soil. The cultivation method used is a 'double arc' cordon system.

Winemaking:

The grapes are harvested in two stages: 50% in mid-September and the remainder in mid-October, ensuring they reach full ripeness.

This approach produces a wine with excellent fresh acidity, enhanced body, and added complexity.

After fermentation, the wine is aged on its fine lees for 10 months in cement and then for an additional 8 months in the bottle. It is bottled early in the following year.

Significantly, NO oak or malolactic fermentation is involved. This makes it similar to regular Lugana but with amplified characteristics.

Tasting Notes:

The wine is pale straw-yellow with greenish hints, showing freshness. It has lively aromas of citrus fruits like lemon and lime, along with green apple and pear.

You may also notice floral notes of jasmine or elderflower, herbal hints and minerality.

The taste is crisp and refreshing, with balanced acidity giving it energy.

The flavours reflect the aromas, showcasing



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citrus and stone fruits, plus a touch of almond and a slight salty minerality from the terroir.

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