



# The Daily Drinker

2017 Lugana, Marangona

ref. MARA170 AUT19

**Wine Variety:** Verdicchio is a very old grape variety now widely spread across northern and central Italy, although it is mainly known for the wines it produces in the Marche: Verdicchio dei Castelli di Jesi and Verdicchio di Matelica. Verdicchio is known by a number of synonyms, including Trebbiano di Soave and Trebbiano di Lugana in the Veneto. At best, it produces a densely concentrated white wine of good acidity and almond notes. Verdicchio is however capable of extended ageing in bottle and has great capacity to express the minerality of the soil and sub-soil in which it is grown.

**Wine Region:** We are near Lake Garda here, in a wine region that overlaps the border of Veneto and Lombardy. The climate is moderated by the waters of the lake and there is great potential to make fine wine in this region, even though much of that potential is squandered.













**Wine Producer:** Marangona work some 50 hectares of vines. The winery name refers to a bell that was rung at the end of a day's work.

Single Bottle **£14.50**

member price: £13.05

Six Bottle Case **£87.00**

member price: £78.30

 <b>Style:</b> Dry White - rich	 <b>Grape Variety:</b> Verdicchio	 <b>Producer:</b> Marangona	 <b>Serving Temperature:</b> 10°C
 <b>Alcohol Content:</b> 12.5%	 <b>Country:</b> Italy	 <b>Appellation:</b> DOC Lugana	 <b>Drink By:</b> 2022
 <b>Bottle Size:</b> 75cl	 <b>Region:</b> Lombardy	 <b>Colour:</b> Still White	 <b>Food:</b> Aperitif Canapés Cheese Chicken Salads

## Tasting Notes:

Very pale: almost water white with a hint of lemon and lime. Nose is a reserved thing, dry; really quite inexpressive. Some nut and spice, perhaps. The palate has real presence, however. Very good density of russet apple fruit underpinned by a slightly earthy minerality of structure. Nuts appear again and, from near the front, a lightly sour green apple acidity forms a proper spine of juicy freshness. Nice length here. It's a wine of real character and I find something rather traditional about it: perhaps the slight dust of tannin towards the back; the lack of cold ferment character; the overall dryness of it. The finish is dense with structure, including that tannin. Lasting apple character. A food wine. And one that would, I think, keep for a few years. Organic.

**#3wordtastingnote:** earth, apple, nuts

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or call 01380 827291