UNZIO GHIRALDI

VITICOLTORI IN LUGANA DI SIRMIONE

1953



IL GRUCCIONE

LUGANA

Denominazione di Origine Controllata

Il Gruccione of Nunzio Ghiraldi estate is made only with Turbiana grapes (100%) grown exclusively in our estate located in the Lugana di Sirmione countryside, the most renowed land in the Lugana DOC production area. This white wine is the result of a careful selection made in the vineyard, where grapes are hand-picked and then wholly pressed. The yield for hectare is particularly contained, we use the first and best must only (mosto fiore), all this gives it elegance and softness. Bouquet is fruity and elegant, with notes of almond and flint. It gives sensations of exuberant sapidity to the palate with a very well balanced acidity. These sensations marry with the good savouriness which comes from the clayey land rich in mineral salts. Freshness is the final best characteristic.

Alcohol: 13% Vol. Varietal: 100% Turbiana

Origin: Lugana di Sirmione (BS) Vine training system: Guyot

Harvest: September - manual selected

Vinification: temperature controlled stainless steel vats

Package content: 6 bottles

Nunzo Ghirold