

NUNZIO GHIRALDI

VITICOLTORI IN LUGANA DI SIRMIONE

— 1953 —



NUNZIO GHIRALDI

LUGANA

DOC

'Il Gruccione'

Nunzio Ghiraldi Lugana DOC is made from 100% Turbiana grapes coming exclusively from their own vineyards, which extend for more than twenty hectares in the most suitable area for the production of Lugana DOC, in the countryside of Lugana di Sirmione. The grapes undergo strict selection in the vineyard, harvested strictly by hand and pressed whole. The yield per hectare is particularly low and use of the flower must alone give it elegance and softness. The nose reveals fruity notes, fine and elegant, accompanied by hints of almond and hints of flint. The palate offers sensations of exuberant sapidity placed on a very balanced acidic shoulder. This is conferred by the stratified clays that make up our lands. On the finish the freshness distinguishes its character.

Alcohol: 13% Vol.

Grape Variety: 100% Turbiana

Origin: Lugana di Sirmione (BS)

Training Method: Guyot

Fermentation: Temperature controlled steel

Nunzio Ghiraldi