



GRAPPA OF BRUNELLO DI MONTALCINO «RISERVA»

From the distillation of the pomace of the “Vigna Le Macchiarelle”, we obtain our Grappa di Brunello Riserva, which is aged for 18 months in oak barrels.

The aging woods are tailor-made in order to enhance the characteristics of the pomace and maintain the hints of Sangiovese and Montalcino terroir.

A precious amber colored grappa, enveloping and full of perfumes.

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Production area: Montalcino

Grape variety: Sangiovese

Distillation Method: distilled in discontinuous steam still

Alcohol content: 42%

Tasting Notes:

Color: bright amber

Nose: rich and wide with distinct Sangiovese aromas

Palate: smooth and supple. Rich in toasted and vanilla notes.

Captivating and long lasting taste

Serve at: 10°-12°

Recommended glass: small, long-stem crystal

Available formats: bottles of 0.500 lt.

Packaging: gift box.

