



GRAPPA OF BRUNELLO

Our soft, well balanced and persistent grappa is produced from the distillation of Brunello pomace through discontinuous-cycle bain-marie stills. This method respects the characteristics of the raw materials and gives a noble personality to the grappa.

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Production area: Montalcino

Grape variety: Sangiovese

Distillation Method: distilled in discontinuous steam still

Alcohol content: 42%

Tasting Notes:

Colour: crystalline

Nose: intense and penetrating, expressing rich aromatic notes.

Palate: decisively harmonious, considerably persistent with a rich and balanced aftertaste

Serve at: 10°-12°

Recommended glass: small, long-stem crystal

Available formats: bottles of 0.700 lt.

Packaging: single bottle gift box

