



GRAPPA DI BRUNELLO DI MONTALCINO RISERVA

PRODUCT: Distilled from the fresh fermented marc of Sangiovese suitable for yielding Brunello di Montalcino

DISTILLATION METHOD: Discontinuous in artisanal boilers

REFINEMENT: At least 3 years in barriques of 225lt

ALCOHOL IN VOLUME: 42%

FIRST YEAR OF PRODUCTION: 1977

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Intense amber yellow

AROMA: Intense, complex and with surprising elegance and aromatic quality

PALATE: Captivating and extremely soft with a well defined personality

SERVING TEMPERATURE: 10-18 °C/50-64 °F

