



GRAPPA DI BRUNELLO DI MONTALCINO

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

DISTILLATION METHOD: Discontinuous in artisanal boilers

ALCOHOL IN VOLUME: 42%

FIRST YEAR OF PRODUCTION: 1977

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Pale straw yellow with golden glints

AROMA: Lightly round and fruity

PALATE: Soft. It intensify the aromatic sensations with a pleasant persistency

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

