

# Grappa di Brunello



Our grappa is made from our pressing of Sangiovese Grosso which were used in the productions of the Brunello di Montalcino. These fresh pressings retain a rich perfume and substance due to a soft press process and the long period of maceration in the production of our Brunello. The pressing are then distilled by means of a “bagnomaria and vapore” technique and by utilising the traditional small “alambic” containers - this technique is considered to be the best method of grappa production and facilitates the retention of the original attributes of the grape variety.

**VISUAL CHARACTERISTICS:** crystal clear, limpid.

**NOSE CHARACTERISTICS:** well balanced, delicate with a floral hint of violets.

**TASTE CHARACTERISTICS:** harmonious on the palate, persistent, well structured and the same time, quite soft due to the long period of maceration and fermentation of the pressings.

**BOTTLES:** 500 ml. - 100 ml. capacity

**PRODUCTION:** 2.000 bottles



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