



Grappa di Chianti Classico



Appellation: Grappa di Chianti Classico

Grapes: carefully selected fresh marc resulting from the fermentation of grapes used for the production of Chianti Classico wine.

Production: the finest marc is softly pressed and transported immediately to the distillery. The following day it undergoes slow and careful distillation, partly under vacuum and at a low temperature, in order to enhance its original aromas and fragrances. It ages in wood for several months before being bottled.

Serving temperature: 12 – 14°C

Alcohol content: 43.0% Vol.

Sensory features: Warm colour, soft, persistent flavour with notes of pine and hay typical of a young Tuscan grappa.