

GRAPPA DI VINO NOBILE

AVERAGE AGE OF THE VINEYARDS: 60 years

ALTITUDE: 450 meters above sea level

LOCATION OF THE VINEYARDS: in the East side of Montepulciano Hill

EXPOSURE: South – West

ANNUAL PRODUCTION: 500 Bottles

SOIL COMPOSITION: Medium mixture with clay

ALCOHOL: 42%

GRAPES: Pomace of Sangiovese, Canaiolo Nero, Mammolo and Colorino Grapes

ORGANOLEPTIC DESCRIPTION: Amber yellow color with orange highlights. Scents of ripe fruit, tobacco e cocoa. In mouth is very persistent with sweet finish, supported by a soft and velvety alcohol.

TECNICAL PRODUCTION: The marc, after a soft pressing, are distilled in a water bath. The spirits obtained is aged for 10 – 12 months in small barrels, where before age Vin Santo for 25 years. Then grappa is bottled without filtering and marketed, after at least 3 months of aging in bottles.

