TENUTA DI SESTA

GRAPPA DI BRUNELLO DI MONTALCINO



This highly-valued grappa is made from the Brunello (Sangiovese grosso) marc by means of a discontinuous copper boiler system and the cutting of the head and the tail by the distiller master. It is of a bright white color, has an intense fragrance of resin, and a great balance of body and persistence without alcoholic aggression. Approximately 1600 bottles are produced per year.

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Alcohol content	42% Vol.
Colour	Bright white color
Bouquet	Intense fragrance of resin.
Taste	Great balance of body and persistence without alcoholic aggression
Distillation system	A discontinuous copper boiler system and the cutting of the head and the tail by the distiller master
Production	Approximately 1600 bottles are produced per year
How to serve	To serve at a temperature of 9-12° C - Puor into the tulip-shape Grappa glasses