

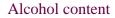
## GRAPPA DI BRUNELLO DI MONTALCINO



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.



## GRAPPA DI BRUNELLO DI MONTALCINO



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

