



Grappa di Chianti Classico Riserva

Grape types

Pomace of Sangiovese and Cabernet Sauvignon

Analytical data

Alcohol content: 42% vol.

Production:

After devatting and soft-crushing, the fermented pomace is transferred to the distillery at once. Immediate transfer to the distillery preserves the aroma compounds in the raw material, enhancing the quality of the final product.

Sensory characteristics

Crystal-clear colour, intense yet subtly harmonious nose with notes of fruit and herbaceousness. Dry, well-rounded palate with attractive softness and robust structure.

Serving temperature:

16 ° C

Food matchings

A spirit for discriminating drinkers who appreciate strong yet elegant flavours. Serve after meals or on its own in convivial company.

Confezioni



Grappa di Chianti Classico Riserva
0.5-l bottle in individual presentation pack



Grappa di Chianti Classico Riserva
carton of six 0.5-l bottles in individual presentation pack

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