



# Grappa di Chianti Classico

## 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**  
0.5-l bottle in individual presentation pack



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

## Azienda Agricola Poggio Torselli

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