



GRAPPA DI BRUNELLO

PRODUCT: Distillate made from the fermented must of Sangiovese (Brunello)

PERIOD OF DISTILLATION: Within the first few days of the raking

DESTILLATION METHOD: Discontinuous in steam boiler

AGEING: Refinement for 6 months in various types of oak barrels

ALCOHOL IN VOLUME: 42%

FIRST YEAR OF PRODUCTION: 1977

SENSORIAL CHARACTERISTICS

COLOR: Brilliant amber.

BOUQUET: Delicately round and fruity.

FLAVOR: Soft, dry and very pleasant to the palate.



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