



GRAPPA DI BRUNELLO DI MONTALCINO

From the skins of selected Sangiovese grapes used for the production of Brunello di Montalcino, comes this noble Grappa full of finesse and flavour that completes the traditional range of products Castiglione del Bosco.



Source: Marcs from Sangiovese Grosso used to produce Brunello di Montalcino.

Alcohol content: 45%.

Producing and distillation process: Discontinuous distillation starting within 5 days from the devatting to preserve the unique aroma of the Sangiovese grapes.

Aging: Steel 1 year, 6 months in bottle.

Tasting: The color is crystal and clear and to the nose it is rich and persistent with intense floral and fruity aromas.

The palate is very soft and harmonic.