



GRAPPA DI BRUNELLO

MARC: distillate of fermented marc of Sangiovese (Brunello)

DISTILLATION PERIOD: first days following devatting.

DISTILLATION SYSTEM: Discontinuous with steam flow.

ALCOHOLIC CONTENT: 42%

FIRST YEAR OF PRODUCTION: 1980

ORGANOLEPTIC CHARACTERISTICS

COLOUR: limpid, transparent, crystalline.

BOUQUET: intense, elegant, delicately fruity.

FLAVOUR: round and refined, thanks to the perfect balance of the typical sangiovese bouquets.

SERVING TEMPERATURE: serve at room temperature.



CAPARZO

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