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## GRAPPA DI BRUNELLO

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*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

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### ORGANOLEPTIC CHARACTERISTICS

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*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.



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#### CAPARZO

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