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Grappa di Chianti Classico

GRAPES :	Sangiovese
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	25th September – 15th October
ALCOHOL LEVEL:	42,00 % vol.
SERVING TEMPERATURE:	14° C (57° F)
RECOMMENDED GLASS:	Tulip-shaped, narrowing at the rim

TECHNICAL INFORMATION

The unpressed Sangiovese pomace is sent to the distillery while still fresh and intact. The temperature of distillation, which is carried out in small, ancient copper alembics, is carefully controlled. The spirit thus obtained then matures in small stainless steel tanks for around 10 months.

TASTING NOTE

Its color is transparent, crystal clear and bright. On the nose, it displays intense yet mellow and warm vinous notes, with scents that are reminiscent of the typical aromas of Sangiovese. On the palate, this well-balanced distillate offers a perfect combination of elegance, roundedness and suppleness.

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