

GRAPPA DI BRUNELLO

**Production**

Grappa di Brunello is obtained from the distillation of fresh and still moist pomace of Brunello di Montalcino, sent to the Nannoni Distillery.

Distillation method

Artisanal discontinuous distillation, with a hot steam flow and low degree column with manual cutting of head and tail.

Aging

Few months in stainless steel and then refined in bottle.

Color

Clear, transparent and crystalline.

Bouquet

Delicate and harmonious, the aroma of the Sangiovese can be recognised.

Taste

Young and dry grappa, with soft sensations on the palate.
Pleasant gradual warmth and very clean aftertaste.

Alcohol degree : 42% vol.

Bottle 500 ml