

# GRAPPA DI SAGRANTINO



ALCOHOL	40% abv.
TYPE	Young grappa
MAIN INGREDIENT	Sagrantino pomace
DISTILLATION SYSTEM	Discontinuous steam water bath method
COLOR	Colourless, crystalline
BOUQUET	Strong aromas of undergrowth, floral and orchard. Typical memory of wild strawberries and grapes
FINISH	Fruity persistence and remarkable length
TASTE	Round and delicately aromatic
SERVICE TEMPERATURE	9-11 °C   48-51 F
BOTTLE SIZE	0,50 Lt.



The Sagrantino grape variety produces grapes with skins rich in polyphenolic substances and with an extremely complex aromatic heritage. The distillation carried out with the pomace coming from the grapes makes therefore the Grappa of Sagrantino very refined, with a subtle and persistent aroma typical of the grape of origin. Clear and brilliant, this grappa is very soft and pleasant with a characteristic aftertaste.