



GRAPPA DI SAGRANTINO

ANNATA & RISERVA.



Single varietal grappa made from the distillation of the Sagrantino marc from the estate's vineyards.

METHOD

Copper still; discontinuous cycle. With the system of water bath heating "bagnomaria", the still is immersed in hot water and steam. This method ensures that the marcs are heated slowly and in a uniform manner and the resulting grappa is a product of superior quality.

DISTILLERY

Gioacchino Nannoni distillery - Paganico (Tuscany).

Grappa di Sagrantino

COLOR - Clear and bright.

BOUQUET - Strong and intense, preserving the fruity aromas that are characteristic of the Sagrantino grape.

TASTE - Dry, smooth and delicate.

SERVING TEMPERATURE: 9 - 13°C (48.2 - 55.4°F).

Grappa di Sagrantino Riserva

Made by ageing the grappa in oak barrels.

COLOR - Rich golden yellow with amber hues.

BOUQUET - The aromatic components derived from the time spent in wood, confer great complexity to this product.

TASTE - Complex, full and persistent.

SERVING TEMPERATURE: 17°C (62.6°F).