

Grappa di Brunello “Poggio al Vento”



POMACE:

Produced with "Sangiovese" grapes vinified yearly to produce the Riserva di Brunello di Montalcino "Poggio al Vento".

DISTILLATION SYSTEM:

Discontinuous method in steam coppers boilers.

REFINEMENT:

Aged and refined in barrels of various wood for 12 months.

MAIN FEATURES

COLOR:

Clear, amber coloured.

ALCOHOL

CONTENT:

42 % vol

BOUQUET:

Full, enveloping with great personality. A perfect harmony of sensations in which the aromas of ripe fruits, (black-current, apricot, marasca cherries), cacao and vanilla stand out.

SERVING

TEMPERATURE:

18° C

Pour into wide lead-crystal glasses.

TASTE

Velvety and persistent.

Produced and bottles by Distillerie Berta S.r.l for Col d'Orcia. - Mombaruzzo (AT)