



POMACE:

Pomace produced with the fresh pressed skins of the grapes vinified yearly to produce Brunello di Montalcino Col d'Orcia.

DISTILLATION SYSTEM:

After a soft pressing, the still wet skins are immediately transferred to the distillery. The whole production cycle, consisting in a discontinuous "Bain-marie" distillation in a copper alembic, takes place within the following 48 hours.

MAIN FEATURES

COLOUR:

Clear, transparent, crystalline.

ALCOHOL

CONTENT:

42% vol

BOUQUET:

Very fine, persistent, ample and pure, with wild berry overtones.

SERVING

TEMPERATURE:

18°C

TASTE:

Dry with a soft tone, warm and harmonious.

Pour into the tulip-shape Grappa glasses