

# Grappa di Chianti Classico



DISTILLATE BASE	Pomace from grapes fermented for Chianti Classico San Felice, grown on the properties of Agricola San Felice (Castelnuovo Berardenga, Siena)
DISTILLATION METHOD	Alcohol sublimation from the pomace by steam in a traditional copper-caldron pot still, with subsequent rectification of the alcoholic slurry in a vacuum still
MATURATION	In steel tanks
APPEARANCE	Absolute crystalline transparency
ALCOHOL	42° Vol.
SERVING TEMPERATURE	9-11° C

