

# Grappa di Brunello Montalcino

DISTILLATE BASE	Grape pomace produced on the Campogiovanni tenuta (Montalcino - Siena)
DISTILLATE METHOD	Following the traditional sublimation of the alcohol by means of steam, the alcoholic slurry extracted from the pomace is rectified in a Charantais-type copper pot still custom-designed for grappa production
MATURATION	In small oak barrels and in stell
BOTTLE AGEING	6 months
APPEARANCE	Absolute crystalline transparency
ALCOHOL	42° Vol.
SERVING TEMPERATURE	9-11° C

