



## GRAPPA DI ROCCA DI FRASSINELLO

*Obtained by distilling the pomace of Rocca di Frassinello wine, it is aged in small oak barrels and therefore amber in colour, lucid and transparent; it has a very intense nose with delicate notes of blackberry in the finish. It is supported by a great elegance that comes to the fore in a balance of aromas, ranging from floral and fruity notes to soft hints of vanilla and wood.*

**Tasting notes:** amber colour produced by ageing in barriques. It is soft, harmonious and delicate in the mouth

**Pairings:** tuscan cigar

**From marc:** of Sangioveto

**Method:** traditional, based on immediate distillation with steam stills

**Alcohol content:** 44%

**Number of bottles produced per year:** 2,500

**Available formats:** 0,50 l - 0,70 l

