



## GRAPPA DI CASTELLARE

*The secret of great Grappas lies in the quality of the marc and the speed with which these are distilled, so they are therefore able to retain all the aromas and softness of the great grape. Grappa di Castellare is produced using Sangiovese marc, brought to be distilled within 36 hours and thus able to maintain the freshness of the aromas and notes typical of the grape. The result is a distilled wine of unparalleled finesse, remarkable in terms of its purity and quality.*

**Tasting notes:** clear transparent colour. Intense but delicate aroma, with hints of flowers and iris. Taut and sharp on the palate.

**Pairing:** Tuscan cigar.

**From marc:** of Sangiovese

**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

