



ROCCA di CASTAGNOLI
dal 1730

GRAPPA DI SANGIOVESE



GRAPE VARIETIES : Sangiovese.

DISTILLATION METHOD : steam distilled with a continuous still. The procedure involves a first dealcoholization process and subsequent purification of the 'flemma' (raw alcohol) obtained.

ALCOHOL CONTENT : 42% ABV.

VISUAL APPEARANCE : crystalline transparency and color tones.

NOSE : intense, penetrating aroma with warm winy notes that evoke pleasant memories of jam.

TASTE : a distinctly frank taste that fills the palate with its richness, anticipating a great aftertaste.

AFTERTASTE : very lingering, divided into elegant shades of small red berries.

SERVING TEMPERATURE : 10 – 12°C.

RECOMMENDED GLASS : small crystal tulip.



TENUTE CALÌ
vini e relais


graffetta
SICILIA



ROCCA di CASTAGNOLI
dal 1730


POGGIO
MAESTRINO