

Grappa del Chianti

Riserva



Technical Sheets

DENOMINATION:	Grappa of Chianti
PRODUCTION ZONE:	Certaldo - Firenze
GRAPE VARIETY:	Sangiovese, Canaiolo, Colorino
PRODUCTION TECHNIQUE:	Grappa made from fresh Chianti marc
AGING IN OAK:	From 3 to 5 years in tonneaux

Organoleptic Characteristics

COLOUR:	Amber
BOUQUET:	Intense and velvety
FLAVOUR:	Full and harmonious
ALCOHOL CONTENT:	43%
SERVING TEMPERATURE:	Room temperature

Società Agricola S.S.

Poggio delle Civette

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