



GRAPPA DI CHIANTI

The Chianti grappa is distilled from Sangiovese grapes, harvested in the Tamburini agricultural estate's vineyards in the heart of the Tuscan hills. The fermented must is transferred to the distillery immediately after it is drawn off from the fermentation vats. This process ensures that distillation is performed only on the best musts, rich in alcohol and especially in aromatic substances.

ALCOHOL CONTENT

43% vol.

ORGANOLEPTIC CHARACTERISTICS

Crystalline colour, an intense, refined and well-balanced bouquet with fruity and herbaceous notes. The flavour is clean, rounded and well balanced. On the palate it offers velvety soft sensations.

ACCOMPANIMENTS

Suited to the demanding consumer, a lover of strong but elegant flavours. Ideal at the end of a meal and in good company, a perfect accompaniment to chocolate.

