



RENNINA GRAPPA DI BRUNELLO DI MONTALCINO, 500 ml.

Grappa made from the fresh pomace of Rennina Brunello di Montalcino.

Alcohol content: 45°

Distillation process: right after the fermentation, the fresh pomace is immediately distilled in a stainless steel alembic. Distillation happens at lower alcohol content and slowly in order to conserve all of the varietal characteristic and aromas. The pomace is warmed-up with increasing temperatures and the alcohol vapours from the pomace is funnelled into a distillation column with slow and cautious fractioning of the first and the last exhalations (the "heads" and the "tails") in order to keep only the more delicate "heart". At the start of this process, the grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the grappa to the alcohol level indicated on the label.

Characteristics: A luminous grappa with pleasant, delicate aromas. Its rich structure mirrors the aromatic components, with its intense floral notes. Excellent concentration, with a slightly peppery finish.

PIEVE SANTA RESTITUTA 2010