



# Grappa

## *di Chianti Classico*

### DISTILLATE BASE

Pomace from grapes fermented for Chianti Classico San Felice, grown on the properties of San Felice (Castelnuovo Berardenga, Siena)

### DISTILLATION METHOD

Alcohol sublimation from the pomace by steam in a traditional copper-caldron pot still, with subsequent rectification of the alcoholic slurry in a vacuum still

### MATURATION

In steel tanks

### APPEARANCE

Some months' maturation in small oak barrels lends it a subtle amber hue.

**ALCOHOL**

42% Vol

**SERVING TEMPERATURE**

9-11 °C

**NET CONTENT**

750 ml



**TASTING NOTES & PAIRINGS** Distilled from the freshly-fermented marc of Chianti Classico, this is a velvet-smooth grappa redolent of the aromas of just-fermented wine, occupying an important role in the San Felice product portfolio.