

GRAPPA DI ANSONICA E SANGIOVESE

GRAPES:

Ansonica (100%) o
Sangiovese (100)

ALCOL:

40-42%

PRODUCTION/YEAR:

2000

PRODUCTION AREA:

Parrina

VINEYARD:

Tinaro, Pini

SOIL:

Limo-argilloso calcareo



PRODUCTION/HA:

75 q/ha

HARVEST TYPE:

Mechanized harvesting
with harvester machine

PRESSING:

Soft; yield \approx 60%

DISTILLATION:

steamed in alembic

CAP TYPE:

One -piece natural synthetic

GRAPPA OF ANSONICA

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Typically Italian, from selected red grapes, pressed and made to partially ferment at controlled temperatures together with the solid parts of the berries. The particular care in storage and distillation, gives the product a large bouquet of aromatic base, with a delicate taste.

GENERAL NOTES

It should be served cool (8-10 ° C) in tulip-shaped glasses.

TASTING NOTES

Smooth taste.

GRAPPA OF SANGIOVESE

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

Typically Italian, from selected red grapes, pressed and made to partially ferment at controlled temperatures together with the solid parts of the berries. The particular care in storage and distillation, gives the product a large bouquet of aromatic base, with a delicate taste.

GENERAL NOTES

It should be served cool (8-10 ° C) in tulip-shaped glasses.

TASTING NOTES

Dry taste.