



## Vino Nobile Grappa

An authentic Tuscan grappa from our Santavenere farm in Montepulciano, made from the marc of Sangiovese grapes.

— **BRAND**

Santavenere

— **INGREDIENTS**

The pomace of freshly pressed grapes

— **AREA OF PRODUCTION**

Region: Tuscany  
Province: Siena  
Municipality: Montepulciano  
Estate: Santavenere

— **GRAPE BLEND**

Sangiovese

— **YIELD**

8%, i.e. 8 litres of grappa per 100 kg of pomace

— **METHOD**

Freshly pressed pomace is heated to 65°C so that the alcohol evaporates, but not the water. It then cooled and forms a liquid with a high alcohol content, which is then diluted at 42° with demineralised water

— **AGEING**

In stainless steel barrels, for 5 months

— **ALCOHOL CONTENT**

42% vol

— **LONGEVITY**

Unlimited

— **TASTING NOTES**

Crystalline, both in its transparency and colour tone, intense and profound, rich in fruit notes; on the palate it is harmonic, enveloping and smooth, highly persistent and complex

— **COLOUR**

Crystalline and limpid

— **SERVING SUGGESTIONS**

Ideal served at the end of any meal

— **SERVING TEMPERATURE**

Slightly fresh

— **SIZE**

50cl