



## CASTELGIOCONDO GRAPPA

**Description** Pot distillation of the fresh pomace from the production of the noble Brunello di Montalcino brings forth a grappa with an amazingly complex bouquet, and unmatched smoothness and harmony.

### TERROIR AND ENVIRONMENTAL CONDITIONS

**Estate and vineyard location:** Castel Giocondo estate, in the southern part of the Montalcino territory (Siena).

### TECHNICAL INFORMATION

**Variety** Distilled from pomace of Sangiovese taken from the separation from the "vino fiore", or new wine, destined for the production of Castelgiocondo Brunello di Montalcino.

**Bottle formats** 0,70 l

**Tasting Notes** The nose offers delicate perfumes, intense and persistent. The flavour is clean, well balanced, harmonic; on the palate it gives sensations of creamy smoothness.

**Serving suggestions** Ideal distillate at the end of a meal, they can be enjoyed during the entire evening. Perfect with bitter chocolate.