



FATTORIA DI S. QUINTINO

GROWING AREA

COMUNE DI SAN MINIATO, PISA

ALTITUDE 200 MT. A.S.L.

PRODUCTION THIS PRECIOUS SPIRIT IS MADE FROM THE DISTILLATION OF PRESSED SANGIOVESE GRAPES, STILL FRESH AND WINE DRIPPING. GRAPES WERE SUBJECTED TO A CAREFUL DISTILLATION IN STEAM BOILMAKERS WITH LOW DEGREE COLUMNS AND DISCONTINUOUS METHOD. SINCE IN THIS METHOD THE VINASSE IS NOT ENSILED IT GUARANTEES THE RESPECT OF THE SANGIOVESE FLAVOUR AND AROMA

TASTING NOTES

COLOUR: LIMPID, TRANSPARENT

TASTE: TASTING THIS GRAPPA FULLY CONFIRMS THE OLFACTORY PERCEPTIONS, WITH EXCELLENT PERSISTENCE

NOSE: CHARACTERIZED BY RIPE FRUITY SIGNS WITH PALATABLE HINTS OF VEGETATION

ALCOHOL 42% VOL

MATCHING FOODS ICECREAM, STRAWBERRIES, COFFEE AND DARK CHOCOLATE

TYPE OF BOTTLES 500 ML.



GRAPPA di CHIANTI

WWW.FATTORIASANQUINTINO.IT

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