



CASTELLO DI AMA
SIENA - ITALY

GRAPPA DI CHIANTI CLASSICO

VIGNETO BELLAVISTA

We are honored to work with Master Vittorio Capovilla, recognized as one the best Italian distillers. The Grappa di Chianti Classico, from Vigneto Bellavista 2018, is a new benchmark in the history of this product.

VINIFICATION

Chianti Classico's grappa from Vigneto Bellavista is obtained from bain-marie double boiler method in small copper stills of fresh Sangiovese pomace and diluted with pure spring water.



TECHNICAL DATA

First release: 2018

Grapes: Sangiovese (pomace) 100 %

Alcohol: 45 %

TASTING NOTES



Colour: Clear to bright



Nose: Extremely elegant. Blackberry, raspberry and currant aromas



Taste: Elegant and soft, with complex and persistent finish. Intensely aromatic

