



Poggio alle Mura

Grappa di Brunello di Montalcino

Riserva

GRAPE VARIETIES

Sangiovese grapes from the vineyards around the historic Poggio alle Mura Castle. We chose this patch of land, particularly suited to grow Sangiovese, to plant in 1992 the first vineyard resulting from over a decade of research to isolate the optimal selection of clones.

DESCRIZIONE

Colour: clear golden.

Bouquet: floral and fruity notes enriched by hints of vanilla, wood and spices.

Taste: soft and round on the palate, it shows an aromatic profile which reflects the sensation perceived on the nose, with a pleasant hint of honey in the finish.

NOTE TECNICHE

Production technique: After the classic double distillation under continuous vapor stream of the fermented pomace of Sangiovese, this prestigious Grappa Riserva is then patiently aged in Slavonian oak casks for 18 months. The quality of raw material, combined with the traditional careful production method, give the product unique characteristics, a distinctive style.

Alcolho: 45% vol.

Suggested serving temperature: 17°C



AVAILABLE FORMATS :
0,750 l