



Grappa di Brunello Gran Riserva 20 years old

0.700 L bottle in an elegant box.



Category: Grappa gran riserva, 20 years of certified barrique ageing.

Alcohol content: 42% Alc. Vol.

Distillation: artisanal, discontinuous method with steam boilers and discontinuous column low-grade; head and tail cutting performed manually at each boiled must by the Master Distiller.

Raw Material: softly pressed fresh pomace of Sangiovese Grosso, Brunello di Montalcino, distilled within 48 hours of racking.

Visual Exam: Grappa di Brunello Gran Riserva 20 years old has a deep amber shade, evidence proof of the long ageing completed entirely in oak barrels.

Olfactory test: On first encounter, one enjoys complex, enchanting notes. One perceives hints of candied orange, leather, vanilla, toasted dried fruit and a subtle nuance of tobacco, reflecting the harmonious dialogue between the fruity element and the oak.

Taste: In the mouth, it offers an enveloping and velvety impact. The aftertaste surprises with nuances of candied fruit and spices that enhance the palate, creating a refined balance between sweetness and complexity. Long and persistent finish.



Grappa di Brunello Riserva aged for 20 years in French oak barrels is an authentic expression of the artisanship and dedication that characterise our company, which proudly celebrated its 50 years of history in 2023.

This distillate is the fifth essence of our fixed responsibility to protect ancient traditions and passing them down to future generations.

Every drop of this grappa includes half a century of experience and diligence. Our company, founded on principles of dedication to quality and respect for the raw material, has gone through many challenges, evolving without ever compromising its identity. Grappa di Brunello Riserva represents a bridge between past and present. The 20 years of ageing in oak barrels lend depth and complexity to this creation, while our careful distillation process preserves the unique character of the grapes of origin. Each stage of production,

100% Own Artisan Distillation
Certified Ageing
Fresh Quality Raw Materials

Nannoni Grappe Srl

Loc. Aratrice, 135

58045 Civitella Paganico (GR) Italy

Tel. +39 0564 905204

nannonigrappesrl@gmail.com - www.nannonigrappe.it

NANNONI

GRAPPE

from the selection of the pomace to the ageing process, is conducted with personal care by master distiller Priscilla Occhipinti, to ensure a result that embodies the soul of our distillery. This is an authentic sensory experience, a tribute to the company's history and a symbol of the continuity of values and passion that still guide us today. Designed for those who appreciate the best of tradition and innovation, this grappa is a celebration of 50 years of dedication to quality and handcrafted perfection.



Bottiglia disponibile dal 1° ottobre 2023

La presente immagine potrebbe differenziare per alcuni dettagli dalla confezione originale.

100% Own Artisan Distillation
Certified Ageing
Fresh Quality Raw Materials

Nannoni Grappe Srl
Loc. Aratrice, 135
58045 Civitella Paganico (GR) Italy
Tel. +39 0564 905204

nannonigrappesrl@gmail.com - www.nannonigrappe.it