



Grappa di Brunello Aged 5 Years

0.700 L bottle in elegant box with bottom and lid

Category: Grappa reserve or extra-aged grappa, 5 years of certified barrique ageing.

Alcohol content: 42% vol

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

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

Visual exam: vibrant golden with amber hues.

Olfactory test: elegant and refined combines ethereal notes of black cherry in spirit with hints of candied cedar, oak and vanilla.

Taste: On the palate is warm, balanced and persuasive. Very persistent with scents of tobacco, liquorice, cinnamon and honey in the aftertaste.



This grappa is a direct expression of the fragrances of the Montalcino grape harvest. The fresh and enveloping fragrance of the grape harvest, the harmony of romantic and ancient melodies that resonate in those gentle hills that to the Poet 'peace says to the heart', create emotions that invite one to make one's own the sensations of soothing, picturesque landscapes that from Montalcino towards the sea. For the 5-year ageing of this precious brandy, we have chosen a medium-toasted French oak barrel, used for only one short cycle of wine ageing. The choice was dictated by the need to highlight the intensely fruity notes present in the young distillate, still clearly noticeable after this long rest in wood.



100% Own Artisan Distillation
Certified Ageing
Fresh Quality Raw Materials

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