

LINEA CUORE



Grappa di Brunello

0,500 L bottle in/with cardboard cylinder box

Category: Young Grappa

Alcohol content: 42% Alc. Vol.

Distillation:

- Artisanal
- Steam boilers
- low-grade discontinuous column
- Head and Tail cut manually by Master Distiller at each firing

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

Visual Exam: Transparent, Limpid, Crystalline.

Olfactory test: Rich and elegant. To the nose are expressed intense aromas of the harvest as well as pleasant and refined notes of black cherry, flowery meadow, wild strawberry and lilac.

Taste: Intense in the mouth with an excellent correspondence to the nose, balanced sweetness and pleasant softness. The finish is persistent with flavours of mown hay, liquorice and fresh marc.



This grappa is a direct expression of the Montalcino grape harvest scents.

An enveloping fresh fragrance of the vintage and the harmony of ancient and romantic melodies resonating poetically in Montalcino's rolling hills, invoke peaceful sensations of the soothing and picturesque landscapes extending from Montalcino towards the sea.

'Grappa di Brunello' is a clean, soft spirit of great thickness offering enhanced full aromas, harmonies and sensations. Its uniqueness is exalted by a well thought, respectful and accurate direct distillation. The successful blend of virtuosity and mastery, merges the lavish arts from the vineyard, cellar and distillery with the love of all those who have created this excellence. This very accessible Grappa di Brunello di Montalcino offers such balanced harmonies, gratifying not to be an expert and easily appreciate its splendid complexity.



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