



GRAPPA

Young (not aged) grappa, transparent white in color, harmonious with an intense and fine taste, where the flavors of grapes and fruit are highlighted in a crisp alcoholic note.

The pomace obtained from the fermentation of Brunello di Montalcino, immediately after racking is transferred to the distillery to preserve all the aromatic characteristics of the grape variety. It is produced with the classic system of the discontinuous steam still to maintain all the characteristics of the wine it comes from.

GRAPES USED The pomace obtained from the fermentation of Brunello di Montalcino, immediately after racking is transferred to the distillery to preserve all the aromatic characteristics of the grape variety.

AREA OF PRODUCTION Grapes from the Brunello vineyards owned by La Fortuna (220-400 m asl).

SOIL TYPE Southeast-facing sandy loam with abundant skeleton.

PRODUCTION TECHNIQUE It is produced using the classic discontinuous steam still system to maintain all the characteristics of the wine it comes from.

ORGANOLEPTIC CHARACTERISTICS Young (not aged) grappa, transparent white in color, harmonious of intense and fine taste, where the flavors of grapes and fruit are highlighted in a crisp alcoholic note.

ALCOHOL CONTENT 45% by vol.