

CASTELLO DI MODANELLA



“GRAPPA DI MERLOT”

Grape varieties : Merlot 100%

Growing area :

In the vineyards “Godiolo”, “Montagna” and “Osteria “ between 310 and 430 mt. above the sea level in the town of Rapolano Terme (SI).

Type of pomace : Fermented

Distiller : Distilleria Santa Teresa dei F.lli Marolo, Alba (CN)

Type of still : Copper boilers that function discontinuously

Pomace delivery period : October

Periodo of distillation : November

Ageing : At least three months in the bottle

Sensory profile : White clear colour. The nose is clean and delicate with pleasant recall of prune and dry apricot. The taste is delicate and warm at the same time with an intense reminiscence of fruit. Thanks to its fruit-marc tasting note, it exalts flavours at the end of every meal

Alcohol content : 42%

Grappa
di
Merlot



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