

CASTELLO DI MODANELLA



“GRAPPA DI SANGIOVESE”

Grape varieties : Sangiovese 100%

Growing area:

In the vineyard called “Montino” at 300 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 bottle

Sensory profile : White clear colour, the nose is clean and delicate with pleasant recall of cranberry, apple and vanilla. The taste is delicate and warm at the same time with an intense reminiscence of fruit.

Alcohol content : 42%

Grappa
di
Sangiovese



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