

Grappa di Brunello di Montalcino Rennina

Distillation Process

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. At the start of this process, the Grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the Grappa to the alcohol level indicated on the label.

Grapes
Sangiovese

Winery
Pieve Santa
Restituta,
Tuscany

Alcohol by volume
45%

Characteristics

A luminous Grappa with pleasant, delicate aromas. Its rich structure mirrors the aromatic components, with its intense floral notes. Excellent concentration, with a slightly peppery finish.

Serving Suggestion

Enjoy in the classic way after a meal as the perfect digestivo.

