

VILLA CALCINAIA

GRAPPA SELEZIONE ESCLUSIVA



Villa Calcinaia's Grappa, following an ancient Chianti recipe, is made from the dregs of grapes of the Sangiovese, typical varietal of the hills of the Chianti Classico. After a lengthy fermentation, the rich and fragrant dregs are distilled following the traditional method of the alternate still. The Grappa is left to ripen for five months in stainless-steel containers until it reaches 43° C. The Grappa is crystalclear in colour and shade. Its taste is warm, suave and harmonious.

<i>Alcoholic percentage</i>	40° C
<i>Size</i>	70 cl
<i>No. bottles per case</i>	6