



COLLESI

MAESTRI DEI DISTILLATI

BRUNELLO GRAPPA

Velvety and persistent

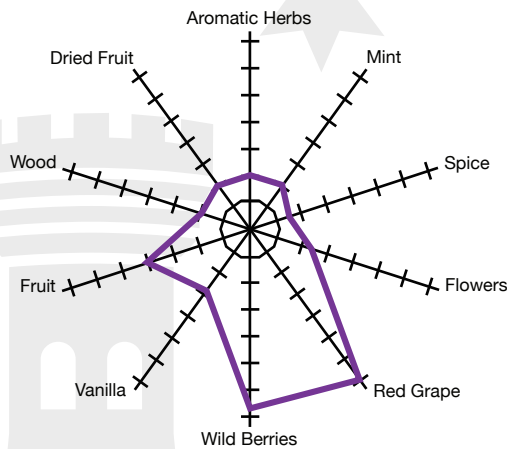
Raw Material

A precious grappa obtained from the fresh pomace of Sangiovese red grapes. Characterized by its small fruit, this grape is the same one used for high quality wines such as Brunello di Montalcino. The bain-marie distillation method keeps this unforgettable grappa's rich aromas intact.

Organoleptic Properties

Clear and bright to the eye, it is extremely harmonious on the nose. Its fragrance releases the dense, enveloping and intense notes of red grapes. It reveals a smooth and persuasive flavor on the palate. Its persistence is remarkable. It leaves the mouth sweet and velvety, with the pleasant final notes of fresh and delicate wild berries.

Sensory Profile



Alcohol by volume: **40%**

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: **12/14°**

Available sizes: **700 ML BOTTLE**

Aging: **no**