

dedicated to those who live intensely in the present but with a careful look at the history and magic of the time, and to those who drinking our wine are excited to perceive the strong bond with our land

Phiesaula

GRAPPA DEL CHIANTI

TECHNICAL NOTES

TYPOLOGY grappa del chianti

VINE VARIETY sangiovese

PRODUCTION AREA Montespertoli from 250-280 meters s.l.m.

PRODUCTION METHOD traditional steam distillation

by discontinuous alembic still

AGING in stainless steel containers

ALCOHOL 43%

TING NOTESTES

VISUAL ASPECT Crystalline in transparency and tonality of

color

FLAVOUR

Fragrant and persistent

TASTE Warm and persuasive

