



COLLESI

MAESTRI DEI DISTILLATI

SANGIOVESE GRAPPA

Delicate and rounded

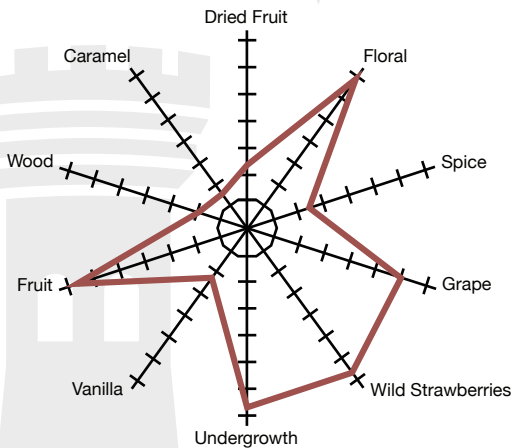
Raw Material

The Sangiovese is one of the most common and important red grape vines in Italy. Of antique origins and very eclectic, it expresses its organoleptic qualities in a wide variety of fine wines. The discontinuous distillation process using the bain-marie method enhances the nuances of the flavor and fragrance of this unaged grappa full of delicate emotions.

Organoleptic Properties

Perfectly clear and colorless, this grappa slowly reveals the aromatic complexity of Sangiovese. Scented of undergrowth, it gives the nose a floral bouquet of fragrances, mixed with traces of fresh wild strawberries, grapes and orchards during the harvest season. Its taste is fine and rounded, and embellished by delicate aromatic notes. Its fragrant fruity notes are remarkably long in their persistence.

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**