



TALENTI

MONTALCINO

AGED GRAPPA

GRAPES USED The pomace obtained from the fermentation of our oldest vineyard of about 40 years at Brunello di Montalcino, immediately after the "drawing off" are transferred to the distillery in order to preserve all the aromatic characteristics of the vine.

PRODUCTION AREA The grapes of the oldest vineyard in Brunello owned by Talentì (400 m.s.l.m.).

SOIL TYPE South-east exposure with a sandy-sandy texture with abundant skeleton.

PRODUCTION TECHNIQUE It is obtained with the classic system of discontinuous steam stills traditionally built in copper, to maintain all the characteristics of the wine from which they come. Subsequently, the grappa obtained is left to age in Limousin and ex-Sherry oak barrels for about 18 months.

ORGANOLEPTIC CHARACTERISTICS Aged grappa, amber in color with golden reflections, elegant and persistent, with hints of vanilla, pastry and chocolate.

ALCOHOLIC GRADATION from 40% vol.

