

GRAPPA



RONCHI DI CASTELLUCCIO

Grappa di Sangiovese

GRAPES

Sangiovese

AGING

Three years in our own acacia barrels.

ALCOHOL

42%

DISTILLATION

Artisanal discontinuous with steam system and copper discontinuous column.

VISUAL NOTES

Deep golden colour.

OLFACTORY NOTES

Elegant and delicate, after three years of ageing still presents the intense aromas of Sangiovese, made more complex thanks to a well-balanced ageing which gives the distillate a pleasant scent of vanilla and candied fruit.

TASTING NOTES

On the palate soft and elegant, Soft and elegant on the palate, intense notes of liquorice and citrus fruits, long persistence, intense notes of liquorice and citrus fruits, long persistence.

