



VERRAZZANO

Grappa

Grappa di Verrazzano is obtained from the distillation of fresh grapes skins from the vinification of Chianti Classico wine. Fresh, dry and fruity bouquet, characterised by Sangiovese own aromas. It is obtained by steam distillation in discontinuous stills with manual cutting of the "heads and tails" within the first 48 hours of the racking.

Grapes varieties: Sangiovese and Canaiolo

Alcohol: 43,00% vol

Production area: Greve in Chianti

Distillation: Grapes skins are processed in a distillery in Paganico. Steam distillation in discontinuous stills. Manual cutting of the "heads and tails". Distillation within 48 hours from the racking.

Fining: Obtained in steel for 5 months

Sizes: 500 ml

Glass suggested: Crystal, long-stemmed tulip glass

Serving temperature: 9 - 11 ° C.

