



*Dry and austere with
a clean finish.*



CASTELLO BANFI GRAPPA

As Grappa continues to gain favor with today's sophisticated consumers, Castello Banfi Grappa is playing a key role in this spirit's surging popularity.

SOIL

Strong calcareous and well-structured.

PRODUCTION TECHNIQUE

Unlike brandy, which is distilled from wine, Grappa is distilled from the soul of the grape – the solids left behind when the juice of the grape starts on its journey to becoming wine. After the juice has been extracted from the grapes, the pomace is distilled by discontinuous steam in copper patent stills. It is then refined in small oak barriques to yield a grappa praised for its smoothness and depth.

BOUQUET

Intense and harmonious with a hint of fruit.

TASTE

Dry and austere, with a clean finish.

FOOD PAIRING

Clean and delicate, with a richness of character, Castello Banfi Grappa is a fashionable aperitif, or add some to an espresso for a perfect caffè corretto.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

100% Sangiovese

ANALYSIS

Alcohol 45.0% Vol

SIZE(S)

750ml 0 80516 02014 3

PACK(S)

750ml 6pk

GRAPPA

*This exquisite Grappa
is distilled from
noble grapes of our
Gran Cru vineyards in
Montalcino, Tuscany.
The domaine,
Poggio alle Mura,
9th to 13th Century,
is known today as*

CASTELLO BANFI
*and honored as Italy's
Premier Vineyard Estate.*