



CASTELLO BANFI

Grappa

Area of Production:

Castello Banfi's Gran Cru estate vineyards in Montalcino, Tuscany.

Soil:

Stony, calcareous and well-structured.

Grape Variety:

100% Sangiovese.

Production Technique:

It is produced with the classical double-distillation system. The pomace maintains the fragrant characteristics of the grapes from which it originates. The quality of the pomace and the careful production method give this grappa its unique character.

Characteristics:

Color: Crystal clear.

Bouquet: Intense and harmonious with a hint of fruit.

Taste: Dry and austere, with a clean finish.

Alcohol Content: 45%.

Enjoy simply, on its own, after dinner or add some to an espresso for a perfect *caffè corretto*.