

Campogiovanni

Grappa di Brunello



SAN FELICE



The distinctive complexity of Sangiovese grapes for Brunello ensures that even the grappa distilled from them will possess remarkable body. Some months' maturation in small oak barrels lends it a subtle amber hue, and it then ages a further 6 months in the bottle.

Type

Grappa di Brunello di Campogiovanni

Production Area

Marc produced on the Campogiovanni estate (Montalcino, Siena) from Brunello Campogiovanni grapes.

Grapes

Pomace of Chianti Classico San Felice grapes.

Distillation Method

After traditional distillation using steam flow, the alcoholic liquid generated from the marcs is treated in a specific copper stills – similar to the Charanteis type – appropriate for grappa distillation.

Ageing

Either in small oak casks or in stainless steel vats.

Conditioning In The Bottle

6 months

Bottles Produced

5.800

Serving Temperature

9–11 °C

Alcohol

42% Vol

Size

