

Grappa

di Chianti Classico



Distilled from the freshly-fermented marc of Chianti Classico, this grappa occupies an important role in the San Felice product portfolio. Some months' maturation in small oak barrels lends it a subtle amber hue.

Distillate Base

Pomace from grapes fermented for Chianti Classico San Felice, grown on the properties of San Felice (Castelnuovo Berardenga, Siena).

Distillation Method

Alcoholic sublimation from the pomace through steam in a traditional copper-caldron pot still, with subsequent rectification of the alcoholic slurry in a vacuum still.

Maturation

In steel tanks

Apperance

Some months' maturation in small oak barrels lends it a subtle amber hue.

Serving Temperature

9–11 °C

Alcohol

42% Vol

Size

