



Grappa di Chianti Classico

Our Grappa is obtained exclusively from our Sangiovese grapes used for Chianti Classico production. After a long maceration and pressing, the pomace is immediately transferred to the distillery . This quick operation ensures that the distilled product preserves the potential aromatic perfumes of pomace. In this way we obtain a Grappa with great personality and elegance.

ORGANOLECTIC CHARACTERISTICS:
Absolutely transparent, floral and fruity aroma, with delicate notes of berries. On the palate it is smooth, intense, very elegant and persistent , sweet in the finish.

YIELD: between 10-12 liters per quintal

ALCOHOL CONTENT: 42% vol.

FORMAT: 500ml

Grappa Borratella is produced in limited quantity in an artisanal way.