



CASTELLO di GABBIANO

ESTABLISHED 1124

GRAPPA DI CHIANTI CLASSICO GRAN RISERVA



Obtained from our pomace of Chianti Classico. Distilled according to traditional methods, a few hours after racking, by a discontinuous system, in small copper kettles waterbath heated . Cutting head and tail is done by hand by the Master Distiller, Priscilla Occhipinti.

The distillate rested seven years in French oak barrels from Allier.

Yellow color with warm amber tones. The aroma is enveloping, the gentle strength of the oak smooths but does not cover the features and fruity aromatic notes of the grapes.

Warm and delicious, excellent correspondence nose-palate .

Alcohol content 42%.