

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

GRAPPA DI BRUNELLO RISERVA PIANROSSO



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DETAILS OF PRODUCTION

This Grappa Riserva is a tribute to the Vigna di Pianrosso, whose grapes have always produced Ciacci Piccolomini d'Aragona's most prestigious Brunello di Montalcino. After a delicate pressing of the grapes used in the making of Brunello di Montalcino DOCG Vigna di Pianrosso, the fresh and perfumed grape marcs are delivered within 48 hours to the distiller. The distillation in discontinuous 'bain marie' stills and the 18 month ageing in French barriques give this Grappa an elegance and a unique character obtained primarily from the use of this particularly fine grape.

TASTING NOTES

A clear amber in colour and with an extraordinary ample aromatic profile and a smooth taste. From the first sip it distinctly reminds one of flowers, honey, fresh fruit and fruit preserves. It then evolves into hints of citrus and spices, such as vanilla, chocolate and blond tobacco.

HOW TO SERVE

Serve between 17-20°C in medium, tulip crystal glasses.

