



IL POGGIONE

Grappa di Brunello



The Grappa di Brunello is produced by distilling the pomace after the Brunello di Montalcino fermentation, which are sent daily to the distillery, as fresh pomace keeps intact all the flavours of the wine it comes from and it is very aromatic.

Wine	Grappa di Brunello
Varietal	Sangiovese pomace
Vintage	NV
Alcohol	45%
Vinification	Discontinuous distillation in alembics.
Tasting Notes	Clear in colour, harmonious and soft, with an intense and refined taste, where it is possible to recognise the Sangiovese flavours.
Food Pairings	Perfect to end the meal, with an espresso or with a Tuscan cigar.
