



IL POGGIONE

Grappa di Brunello Riserva Vigna Paganelli



Grappa di Brunello Riserva Vigna Paganelli is the result of artisanal batch distillation of fresh pomace from Sangiovese grapes sourced in the Paganelli vineyard.

In a slow and methodical distillation process using copper stills, our Master Distiller manually separates the "head" and "tail" from the "heart" that will eventually become our Grappa Riserva - but only after aging for 4 years in 350 litres (93 Gallon) French oak barrel, previously used for the aging of Il Poggione Brunello di Montalcino.

Wine	Grappa di Brunello Riserva Vigna Paganelli
Varietal	Sangiovese pomace sourced in the "Paganelli" vineyard.
Vintage	NV
Alcohol	43%
Vinification	Batch distillation on copper stills.
Aging	4 years of aging in a French oak barrel.
Tasting Notes	Amber in colour, on the nose it offers complex aroma of Annurca apple, apricot, French honeysuckle honey and liquorice. On the palate it fascinates with its softness and long persistence, enriched by notes of almond and liquorice.
Food Pairings	Excellent at the end of the meal, with an espresso or a Tuscan cigar.