



Historical Data

This grappa is the result of a steam distillation process, using the traditional batch system. It is made from the marc of “sangiovese grosso” grapes, otherwise known as Brunello di Montalcino. The grapes were harvested from a part of the Pian delle Vigne Estate, located in Montalcino, which has the best exposure to the sun. They underwent a long maceration and were immediately brought to the distillery after pressing. The speed with which this transfer was done enabled the preservation of the aromatic potential of the marc, exalting the specific characteristics of the zone of production and the typology of the varietal. Thus was produced a grappa rich in personality and endowed with a remarkable organoleptic structure. It was aged in Slovenian oak barrels for 18 months. The resulting grappa has a beautiful golden-yellow color, and a rich and elegant fragrance which lingers in the nose. It opens with warm and vigorous sensations in the mouth where it shows a wonderful balance and is not alcoholically aggressive. To be tasted at a temperature of 17-19° C. Alcohol content 42% by Vol.

Grappa Riserva di Brunello di Montalcino

Pian delle Vigne Riserva Grappa is obtained using a traditional process of distilling the marc of sangiovese grosso grapes, otherwise known as “Brunello di Montalcino”, originating from the Pian delle Vigne Estate. Rich in personality and endowed with a remarkable organoleptic structure, this grappa has a yellow golden color and offers intense and elegant olfactory characteristics; it envelops the palate with powerful sensations which are dominated by balance and not by alcoholic aggressiveness. This wine is aged in Slavonian oak barrels for 18 months.