



Grappa Tignanello

This specialty grappa is produced with grapes from the Tignanello vineyard and is made in limited quantities. Tignanello Grappa presents the aromas and flavors of Chianti Classico grapes in a refined and aromatic distilled spirit.

Production

Grappa Tignanello is obtained by distilling the pomace of Cabernet and Sangiovese grapes harvested in the Tignanello vineyard, situated in the Tignanello estate, in the heart of Chianti Classico. The fermented grapes are transferred to the distillery immediately after emptying the fermenting vats (racking) and then pressed. This procedure guarantees that distillation is carried out using only the best quality skins, rich in alcohol and especially in aromatic substances. A very careful selection is then made of the different 'lots' of grappa resulting from the distillation of the different 'lots' of marc, and only the best ones, the most balanced and aromatic ones, are then assembled and bottled. Grappa Tignanello is available in limited quantities.