



## Grappa Tignanello

This specialty is produced in limited quantities and is crafted to capture the scents and aromas of grapes in a fine, aromatic distillate.

### Production

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.