CIACCI PICCOLOMINI d'ARAGONA

Grappa di Brunello

Pianrosso

This Grappa is a tribute to the Vigna di Pianrosso, whose grapes have always produced our most prestigious Brunello di Montalcino.



Grape varietal: After a delicate pressing of the grapes used in the making of Brunello di Montalcino DOCG Vigna di Pianrosso, the fresh and perfumed grape marcs are delivered to the distillery.

Fermentation and refinement: The distillation in discontinuous 'bain marie" stills and the ageing in oak give to this Grappa an elegance and a unique character obtained primarily from the use of this particularly fine grape.

Organoleptic characteristics: It has a clear amber colour, an extraordinary ample aromatic profile and a smooth taste. From the first sip it distinctly reminds one of flowers, honey, fresh fruit and fruit preserves. It then evolves into hints of citrus and spices, such as vanilla, chocolate and blond tobacco.

Food pairings Serve at 17/20°C (62.6/68°F) in tulip crystal glasses of medium capacity.