



BARONE RICASOLI

GRAPPA RISERVA

Distilled pomace of Chianti Classico grapes that go to produce the Castello di Brolio wine.

PRODUCTION METHOD

The grape skins and seeds are distilled in batches using the traditional method "a caldaietta", characterised by the slow heating of the skins and seeds with steam produced by a special boiler. This method ensures that the distilled product preserves the grape's original characteristics.

DISTILLERY

Distillery of Bonollo

PRODUCTION

Production 2010: 2.586 bottles of 0,500lt

ORGANOLEPTIC CHARACTERISTICS

Absolutely transparent amber yellow in colour; intense, forthright nose showing delicate notes of blackberry in the finish. It weds enormous elegance with a good balance of aromas ranging from flowery, fruity notes to gentle hints of vanilla and oak.

Serve at a temperature of 17°C.

