



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

## GRAPPA DI VINO NOBILE



<b>Provenance</b>	Santavenere estate
<b>Production area</b>	Region: Tuscany; Province: Siena; Community: Montepulciano;
<b>Grape varieties</b>	Sangiovese
<b>Raw material</b>	Freshly-pressed skins of Sangiovese grapes
<b>Yield</b>	8%, it means 8 liters of grappa per 100 kg skins of pressed grapes
<b>Alcohol content</b>	42% vol
<b>Temperature of service</b>	Slightly fresh
<b>Drinking window</b>	Unlimited
<b>Procedure</b>	Immediately after crushing, the freshly-pressed skins and pips are soaked in water and then heated to 65°C to allow the alcohol to evaporate, but not the water. Upon cooling, the highly alcoholic liquid is then diluted to 42% vol. with distilled water.
<b>Aging</b>	5 months in steel tanks
<b>Wine tasting</b>	Crystalline, even in transparency as in colour tone; intense and deep, rich in fruity notes; harmonious and enveloping on the palate, smooth, very persistent and of good complexity.
<b>Best drunk with</b>	As a crowning finish to a wonderful meal.
<b>Format</b>	50 cl

Genuine Tuscan grappa from our "Santavenere" winery in Montepulciano made from the pips and skins of freshly-pressed Sangiovese grapes. These are distilled by an expert distiller in special steam stills. Distillation involves heating the grape skins to 65°C so the alcohol but not the water can evaporate. On cooling, the result is a very potent liquid, which is then reduced to 42% vol. alcohol with distilled water. After sitting in a stainless steel vat, a powerful, intensely flavoured, crystal clear grappa is produced, rich in pervasive and harmonious fruit flavours.