

valdellecorti



grappa di chianti classico

Val delle Corti grappa is produced in small quantities with the best Sangiovese pomace by the Distilleria Arbonia in Colle Val d'Elsa. When freshly distilled it displays very vibrant, fresh fruit and pomace aromas, softening and refining over the months towards dried fruit, almonds and chestnut flower honey. The aromatic nose reveals hints of fresh spice, wildflowers and minerals. The palate is rounded and smooth with a stylish, fruity character. Nicely balanced with a fresh and very lingering finish.

pomace:	100% Sangiovese
pomace conditions:	fresh, rich in wine, free of mould
maturation:	one year in bottles
vol alcohol:	42%