

VILLA CALCINAIA

GRAPPA DI SANGIOVESE



Villa Calcinaia's Grappa, following an ancient Chianti recipe, is made from the dregs of grapes of the Sangiovese, typical varietal of the hills of the Chianti Classico. After a lengthy fermentation, the rich and fragrant dregs are distilled following the traditional method of the alternate still. The Grappa is left to ripen for five months in stainless-steel containers until it reaches 42° C. The Grappa is crystalclear in colour and shade. Its taste is warm, suave and harmonious.

<i>Alcoholic percentage</i>	42° C
<i>Size</i>	50 cl
<i>No. bottles per case</i>	6

VILLA CALCINAIA

GRAPPA DI VINSANTO



The ageing in wood, in small barrels where the vinsanto was to rest, increases the complexity of this particular "acquavite di vinaccia", complying with the aromas of the grapes subjected to drying and enriching the bouquet with delicate notes of vanilla, almond and spices.

<i>Alcoholic percentage</i>	42° C
<i>Size</i>	20 cl
<i>No. bottles per wooden box</i>	1