



## GRAPPA AFFINATA DI CHIANTI CLASSICO

<b>Varieties</b>	100% pomace of grapes dedicated to our Chianti Classico DOCG
<b>Method of production</b>	Fermentation of pomace of first pressed grapes
<b>Ageing</b>	It ages for 6/12 months in stainless steel tanks and then for at least 6 months in oak casks
<b>Alcoholic degree</b>	43%
<b>Tasting Notes</b>	Pale amber color, intense and spicy aromas of vanilla, grape must and lavender. The taste is warm and enveloping, with a soft and lingering finish.
<b>Bottle format</b>	500 ml

**LA SALA DEL TORRIANO**

Azienda Agricola nel Chianti Classico

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