



GRAPPA

DI SAGRANTINO DI MONTEFALCO

Raw material: marc obtained from Sagrantino grape

Distillation: the artisanal process is carefully carried out by Bonollo master distillers

Aroma: floral notes of rose and geranium match perfectly with the sweetness of honey and raisin. Soft finish of dried fruit, cocoa and coffee

Taste: clear, crisp. Refined and deep persistence

Alcohol: 45%

Service: at temperature of 65-68 °F in a tulip-shaped glass

Size L: 0,70