



# ARGIANO

CANTINA DAL 1580

## GRAPPA DI BRUNELLO

Argiano's Grappa di Brunello is made from the distillation of the pressed marc (skins and seeds of the grapes) of the noble grape of Montalcino "Sangiovese Grosso" after the alcoholic fermentation has been completed. The pressed marc was sent to the distillery daily during pressing in order to maintain all the features of the wine from which it is produced.

The Grappa is obtained by placing a limited quantity of pressed marc in the still and steam heating until the volatile components are freed and then condensed as a distillate. The distillation process is shared in three steps. First the most volatile components of the distillate (known as the "head") are discarded, then the middle components (**the "heart" the best part of the grappa**) are collected, while the last portion (the "tail"), which requires higher temperatures, is discarded too. Only the quintessence of the distillate is kept.

As soon as the Grappa di Brunello has been distilled, it is allowed to rest in steel containers for approximately four months, then it is bottled in 500ml bottles and aged for another four to five months to further refine and soften of its flavours.

Argiano's Grappa di Brunello is transparent and limpid; and its refined and intense bouquet evokes the smell of fresh grapes. It is smooth and enveloping on the palate. Argiano's Grappa is full-bodied, aromatic dry with full fruit flavours and a touch of herbs. Complex and fruity, it has well-integrated alcohol.

Food pairing: ideal with fresh fruit, especially red raspberries, strawberries or peaches, or served by itself.



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