



FATTORIA dei BARBI

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Grappa di Brunello



GRAPPA DI BRUNELLO. The Grappa di Brunello represents another innovation introduced by Fattoria dei Barb. In 1970 Giovanni Colombini was the first Italian wine grower to understand the potential of grappa coming from a monovarietal. For this purpose he distilled the pomace of the prestigious Brunello grape. The result is a grappa very soft, aromatic, elegant and intense, refined and selective.

GRAPE: 100% Sangiovese pomace coming from the grapes of Brunello vineyards.

SENSORY ANALYSIS: aromas of walnuts, fruits, grapes, dried herbs. The taste is clean with a touch of sweetness and a long persistency.

ALCOHOL: 45%

PACKAGING: bottle of 0.70 lt in individual screen-printed box, with an extra personalized cork.