



GRAPPA DI TIGNANELLO 42°

PRODUIT

Grappa Tignanello is an exceptional grappa, a refined and elegant distillate produced by the renowned Tenuta Tignanello, an iconic estate in Chianti Classico and the Tuscan wine region. Made from the grape pomace of the grape varieties used to produce their prestigious Tignanello, this grappa is the result of meticulous distillation aimed at preserving all the aromatic richness of the Tuscan terroir.

Grappa Tignanello is distinguished by its purity and complexity. It reveals a subtle nose with notes of ripe fruit, flowers, and subtle spices, with slightly woody touches reminiscent of the aging of the grapes destined for their fine wine. On the palate, it is smooth, round, and well-balanced, with a beautiful length and an elegant finish. Its sweetness and power are perfectly controlled, offering a refined and velvety tasting experience.

Grappa Tignanello is a high-quality spirit that perfectly embodies the expertise of Italian distillation. It can be enjoyed neat, at room temperature, or in cocktails, adding a touch of refinement to classic or modern creations.

In short, Grappa Tignanello is a true nectar to be enjoyed with lovers of fine spirits, offering elegance, complexity, and a rare Italian authenticity. A perfect gift for connoisseurs of grappa and exceptional wines!

PROFIL GUSTATIF

Sec

Moelleux



IDENTITÉ

Région viticole / Pays

Toscane / Italie

Volume

0,70L

Potentiel de garde

à boire

Cépages

Cabernet Franc, Cabernet Sauvignon,
Sangiovese