

POGGIO la NOCE
FIESOLE, ITALIA

La Grappa di Gigìò



Type of Distilled Product	Grappa di Sangiovese
Area of grape cultivation	The grape pomace used for the distillation of this grappa, is obtained from the grapes cultivated at the estate of Poggio La Noce (Fiesole).
Varietals	Sangiovese
Method of Distillation	Distillation occurs in bain-marie discontinuous stills.
Ageing	6 months in stainless steel vats
Bottle ageing	Further 6 months
Alcohol	42% vol.
Bottles produced	1000 bottles of 500 ml
Tasting notes	Crystal clear color. To the nose, this grappa offers delicate scents of flowers, pear, dried raisin and white pulp fruit. In the mouth, the taste is clean, harmonious and impressively smooth.