



Tenuta CastelGiocondo CastelGiocondo Grappa

Territory characteristics

Origin

Castel Giocondo estate, in the southern part of the Montalcino territory (Siena).

Altimetry

Approximately 350 m

Surface

151 ha for Brunello di Montalcino

Exposure

South

Soil typology

Rocky ground of Eocene origin

Wine Variety

Distilled from pomace of Sangiovese taken from the separation from the "vino fiore", or new wine, destined for the production of Castelgiocondo Brunello di Montalcino.

Technical notes

Available formats

0,70 l

Organoleptic Notes

The nose offers delicate perfumes, intense and persistent. The flavour is clean, well balanced, harmonic; on the palate it gives sensations of creamy smoothness.

match

Ideal distillate at the end of a meal, they can be enjoyed during the entire evening. Perfect with bitter chocolate.

