FRESCOBALDI
TOSCANA

Tenuta CastelGiocondo
CastelGiocondo Grappa



Formati

0,70 l

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Pot distillation of the fresh pomace from the production of the noble Brunello di Montalcino brings forth a grappa with an amazingly complex bouquet, and unmatched smoothness and harmony.

Technical notes

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.

Tasting 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.

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