



GRAPPA
di Vin Santo



GRAPPA DIVIN SANTO

/ Technical datasheet

Grapes: 100% Trebbiano

Planting year: 1970

Yield per hectare: 2,500 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m a.s.l.

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Alcohol 42°

GRAPPA

/ Description

The Nannoni Distillery produces this young grappa with **the pomace from the grapes left to dry** in our “vinsantaia”.

Smooth and gentle, it encloses all aromas and sweetness of our dried grapes. Owing to the limited amount of pomace available and to the low yield in alcohol, it is a very valuable and rare spirit.

Distillation is a **handmade process** made with **traditional skills**. Heads and tails are separated by hand at each “cotta” (cooked pomace) by the Master Distiller. Ageing takes place in steel vessels.

GRAPPA

/ Tasting notes and pairings



Our suggested serving temperature is between 16 and 18°. Drink it in a tulip-shaped glass with a wide mouth to enhance aromas and flavours



Pour grappa into the glass and observe its transparent, limpid and crystal-clear colour



Bringing the glass closer to your nose, you will perceive delicate notes of dried **apricot**, **honey**, and **spearmint**



On the first sip, you will feel a pleasant sweetness and good balance. Then, your palate will be surprised by unexpected hints of **licorice** and **wood**, accompanied by delicate **floral notes**



We suggest matching our grappa with **medium ripened cheese** and **Modica chocolate**