

Grappa Riserva Greppone Mazzi

The use of small oak barrels used to age Vin Santo and selected pomace used for our Brunello di Montalcino: the result is a high-quality grappa with unique aromas, strongly linked with its home territory.



POMACE

Selected pomace from Greppone Mazzi.

TASTING NOTES

Color: amber.

Aroma: soft and smooth on the palate. Elegant and persistent.

Tasting profile: Notes of citrus fruit, candied fruit and spices.

METHOD OF PRODUCTION

Distilled in small copper boilers using

discontinuous cycle method. Aged for 12 months in oak casks.

Alcohol content: 43%

FOOD PAIRINGS

Cakes, cookies and flavorful mature cheeses.

KEY POINTS

- Grappa Riserva Greppone Mazzi is made from selected pomace used for our Brunello di Montalcino.
- The use of the small oak barrels used to age Vin Santo imbues the Grappa Riserva Greppone Mazzi with the deep and elegant aromas typical of the Sangiovese Grosso from Montalcino.
- A great and traditional Tuscan spirit in a stylish and unique bottle.