



GRAPPA RISERVA



This grappa is obtained by distilling a blend of select Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot grapes. The marc is brought to Nannoni Grappe, a premium Tuscan distillery, still dripping with juice; this is done within 24 hours of pressing, so as to allow for a full extraction of the marc's aromatic complexities.

Distillation is achieved using small copper stills and an artisan discontinuous steam method. Once the grappa has been distilled, it is placed in our 225 L French oak barrels, where it rests for eighteen months.

The grappa strikes the olfactory sense with vigorous hints of vanilla, cocoa and tobacco. The elegant and aromatically round palate is characterized by excellent persistence and silkiness.

Product type:

Grappa aged for 18 months in new French durmast oak barrels, pomace brandy, distilled in Italy

Raw materials:

Select Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot marc from Podere La Pace

Fermentation:

The marc's fermentation is carried out in the distillery while it is still fresh off separation from the must by adding select yeasts at a controlled temperature

Distillation method:

Discontinuous steam distillation, with the heads and tails discarded by the master distiller after each cooking cycle

Distillation system:

Steam still and low-degree copper columns

Bottle format:

700 ml

Alcohol content:

40%

Annual production:

Around 400 bottles

Podere La Pace

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