



Grappa del Castello

GRAPE VARIETIES

The best grape varieties grown in Montalcino. The fermented pomace, after racking is distilled to highlight its richness and aromas.

TECHNICAL NOTES

Production technique: It is produced in vapor stream continuous distillation with the classical double distillation system of the fragrant Brunello di Montalcino pomace. This pomace maintains the fragrant characteristics of the wine from which it originates. The quality of the pomace and the careful production method conveys unique character to the product.

Alcohol: 45% vol.



AVAILABLE FORMATS :
0,70 l

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