



**DESCRIPTION:**



Produced exclusively by the sediments of our own wines, the distillation is carried out by our master distiller who uses the traditional antique equipment known as 'bagnomaria'.



The obtained wine marcs are worked within 24/48 hours to bring out the best of the aromas and the quality of the original grapes

**GRAPPA TOSCANA  
GIOVANE**

**CATEGORY:** estate selected young grappa.  
**ALCOHOL BY VOLUME:** 42% Vol.  
**ORIGINAL GRAPE TYPES:** Syrah, Merlot, Sangiovese.



**BOTTLING:** November/December after the harvest.