



Tiezzi

## Grappa di Brunello di Montalcino

### The diamond

The fresh pomace from which it is produced manages to maintain all the characteristics of the grape variety from which it comes, thanks to the long maceration that enhances the aromas and give to this grappa, unique and irreproducible characteristics.

Variety: from a single grape variety (Brunello)

Alcohol: 42%.

Young grappa, not aged in wood.

Tasting notes: being from sangiovese skins grape, this grappa maintain the pleasant and fragrance of the sangiovese wines. It is colorless, clear and bright; with a characteristic smell of grape pomace brandy reminiscent of Brunello, it is suitable at the end of a meal even for those who do not like strong spirits. The following serving temperatures are recommended: minimum 9 °C, maximum:15 °C

