



IL COLOMBAIO
DI SANTACHIARA

GRAPPA GRAN RISERVA



Grappa distilled from the vinaccia of Vernaccia.

Pomace: Vernaccia di San Gimignano DOCG

Distillator: Distilleria Nannoni

Distillation: Steam distillation takes place not later than 24 hours after the racking using a discontinuous distillation method with low degree copper columns. Every phase is controlled by the Master distiller, who takes care of eliminating the very first and the very final materials coming out from every phase.

Aging: 10 years in barriques

Organoleptic notes: Intense golden color with amber reflections. The freshness of the Vernaccia grape combines with elegant notes of spice, leather, cocoa and honey. Long and persistent on the palate, confirming in the aftertaste all the olfactory sensations.

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