



Rocca delle Macie

FAMIGLIA ZINGARELLI



GRAPPA RISERVA

DI CHIANTI CLASSICO

Grape varieties

From the pomace of Chianti Classico (Sangiovese)

Production Technique

The Sangiovese pomace is distilled fresh, immediately after racking from the ancient DOMENIS1898 distillery in Cividale del Friuli. The distillation plant is artisanal of the discontinuous type, in copper, with direct steam, consisting of eight stills. A low steam pressure favors the extraction of the best aromatic volatile components present in the pomace. In the distillation column these are selected and concentrated; finally, they are condensed as they pass through the water-cooled coils. A careful cutting of the heads and tails allows you to recover the heart of the distillate. Aging is carried out for 18 months in extra-fine-grained, medium-toasted French oak barriques. A careful refinement in stainless steel follows. Before bottling, the "transformation" to the final alcohol content is carried out, with dilution with water and cold filtration, at a temperature that guarantees the preservation of the aromatic component. The alcohol content of 45° lends itself well to this grappa which is very soft and intensely aromatic.

Organoleptic characteristics

Color: crystalline grappa with an intense amber colour.

Bouquet: intense aroma with floral and fruity notes.

Taste and aftertaste: soft grappa with fruity scents accompanied by vanilla and licorice. Persistent spicy finish.

Winemaker's Recommendation

Serve in small tulip-shaped crystal glasses at a temperature of 10/12 °C, excellent after a meal, as a digestive.

Alcohol content: 45% vol.

