

# GRAPPA RISERVA GREPPONE MAZZI



## Origin

Grappa Riserva Greppone Mazzi blends the art of distillation with extended aging in Vin Santo casks, which bestow softness and an expansive bouquet.



## Pomace

Selected pomace from Greppone Mazzi



First vintage: 2020



## Method of production

**Method of production:** Distilled in small copper boilers using discontinuous cycle method. Aged for 12 months in oak casks.

**Alcohol content:** 43%



## Tasting notes

**Color:** amber.

**Aroma:** soft and smooth on the palate. Elegant and persistent.

**Tasting profile:** Notes of citrus fruit, candied fruit and spices.



## Why?

- Grappa Riserva Greppone Mazzi is made from selected pomace used for our Brunello di Montalcino.
- The use of the small oak barrels used to age Vin Santo imbues the Grappa Riserva Greppone Mazzi with the deep and elegant aromas typical of the Sangiovese Grosso from Montalcino.
- A great and traditional Tuscan spirit in a stylish and unique bottle.

