



*Terre di Melazzano*

FONDATA NEL 1959

GRAPPA DI SANGIOVESE DEL CHIANTI CLASSICO

# Grappa di Chianti Classico



## La Grappa Grappa di Sangiovese del Chianti Classico

Distilled from the marc of Chianti Classico and bottled on our behalf by a local distillery, it is crystal transparency and color tones, are discreet and elegant.

Its fragrance blends the richness typical of the Chianti vinosity with a pleasant perfume. It is soft on the palate, harmonious and its balanced tone of conserve give an organoleptic characteristic of bouquet.

bottle: 0,500 L  
gross weight: 1,030 Kg  
net weight: 0,500 Kg

## Technical Chart

**NAME OF THE WINE**  
Grappa Terre di Melazzano

**VINEYARDS**  
100% Sangiovese

**ORIGIN ZONE**  
Greve in Chianti (FI)

**PRODUCTION POTENTIALITY**  
1.500 bottles

**STRENGTH / ALCOHOLIC CONTENT**  
42° Vol

**DISTILLATION**  
After vinification, the best marc of Sangiovese of Chianti Classico grape are distilled at low temperature into modern stills, in order to maintain unaltered

**MATURATION METHOD**  
In bottle

**COLOUR**  
Absolute crystalline transparency

**PERFUME**  
Intense and elegant perfume with rosemary and spices aromas

**TASTE**  
Great harmony between the warmth of alcohol and various constituents extracted during the distillation, which makes aftertaste sensation very persistent and pleasant

**GASTRONOMIC ACCOMPANIMENTS**  
With dark chocolates or to drink alone, to meditation

**WINE SERVICE TEMPERATURE**  
Room temperature



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WINEFARM

[www.terredimelazzanowine.com](http://www.terredimelazzanowine.com)

## Contacts

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