



Fattoria  
**TERRE DEL MARCHESATO**  
- FAMIGLIA FUSELLI -  
BOLGHERI

## GRAPPA DEL MARCHESATO

### GRAPPA RISERVA

It comes from the distillation of our fresh pomace specifically selected and brought to Nannoni Distillery in the very same day after pressing. Distillation in a discontinuous pot still is made only for our batch. Only through the great art of artisanal distillation and the absolute quality of marks we obtain such an excellent product, with high balance, elegance and flavours, properly aged in French oak barrique.

- ❖ Distillation: discontinuous
- ❖ Aging: 5 years in new French oak barrels
- ❖ Variety: Cabernet Sauvignon, Merlot and Syrah
- ❖ Alcohol: 42% vol
- ❖ Serving temperature: 18 ° -20 °
- ❖ Annual production: 500 bottles
- ❖ Bottle format: 500 ml

### VINIFICATION AND REFINEMENT:

After a soft pressing, the fresh pomace is taken to the distillery at the master Nannoni and distilled immediately. Aged into new French oak barrels for minimum 5 years to refine.

### TASTING NOTES:

**Colour:** bright yellow with intense amber reflections.

**Aromas:** delicate scents of star anise and walnut malo start at the nose. It follows the scent of fresh pomace and cypress bark. It concludes with notes of Pan forte, gingerbread with a nice sweet note of vanilla. Hints of white and hazelnut chocolate

**Taste:** in the mouth it shows a majestic grappa of rare elegance, rich and harmonious with returns of white chocolate and hazelnut.

**Ideal Pairing:** ideal with a nice tart of white fruits like apricot or selection of dried fruit or milk chocolate.

**Perfect match:** Cigar Montecristo Cubano



### TERRE DEL MARCHESATO

Località Sant'Uberto 164, Bolgheri – 57022 Castagneto Carducci (LI) Italia  
Tel: +39 0565 749752 – Fax: +39 0565 749619

[www.terredelmarchesato.com](http://www.terredelmarchesato.com) – [info@terredelmarchesato.com](mailto:info@terredelmarchesato.com)