



GRAPPA DI CHIANTI CLASSICO "CASANUOVA DI AMA"

TECHNICAL SHEET



MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

FEATURES: alcohol content 42 % vol. minimum; light color and transparent, strong and special aroma, dry and strong taste that recalls the aroma of the marc just drawn off.

VINE SPECIES: according to the Chianti Classico regulations: 85% Sangiovese, 10% Canaiolo, 3% black Malvasia, 2% of vines with red berries which are distinctive of this area (these give a special taste and fragrance), Calabrese, Foglia tonda, Ciliegiole, etc.

DISTILLATION METHOD: produced by batch distillation and through a flow of hot steam by using copper boilers.

USES: our Grappa can be used as digestive, or you can drink it together with friends in cold winter nights.

SERVICE TEMPERATURE: we recommend to serve it at room temperature: 18° - 20° C.

Azienda Agraria Casanuova di Ama

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