

  
**FRESCOBALDI**  
TOSCANA

# Tenuta CastelGiocondo CastelGiocondo Grappa



Formati  
0,70 l

## CastelGiocondo Grappa

Pot distillation of the fresh pomace from the production of the noble Brunello di Montalcino brings forth a grappa with an amazingly complex bouquet, and unmatched smoothness and harmony.

### Technical notes

**Origin:** Castel Giocondo estate, in the southern part of the Montalcino territory (Siena).

**Altimetry:** Approximately 350 m

**Surface:** 151 ha for Brunello di Montalcino

**Exposure:** South

**Soil typology:** Rocky ground of Eocene origin

**Wine Variety:** Distilled from pomace of Sangiovese taken from the separation from the “vino fiore”, or new wine, destined for the production of Castelgiocondo Brunello di Montalcino.

### Tasting notes

The nose offers delicate perfumes, intense and persistent. The flavour is clean, well balanced, harmonic; on the palate it gives sensations of creamy smoothness.

**Wine pairing:** Ideal distillate at the end of a meal, they can be enjoyed during the entire evening. Perfect with bitter chocolate.