


LUNGAROTTI

GRAPPA RISERVA di SAGRANTINO

Aged Grappa
SPECIALITIES



Type: aged grappa

Grape varieties: marc of Sagrantino grapes harvested in October and destemmed before fermentation; the grapes macerate for 28 days and are delicately pressed upon racking

Distillation: discontinuous method, the head and tail are eliminated to select the best part of the lot

Aging: 18 months in wooden casks

Colour: warm topaz with golden reflections

Bouquet: intense and enveloping aroma

Flavour: soft on the palate and pleasantly round with the characteristic nutty and chocolatey finish

Alcohol by volume: 45%

Serving temperature: 12°-14°C (54°-57°F), in stem glass for distilled drinks or brandy snifter

Focus: Sagrantino grapes are notoriously rich in polyphenols that determine the characteristics and bouquet of both the wine and this aromatically complex grappa

Anecdotes: produced in limited quantities. It completes the Sagrantino line from the Montefalco estate, along with Sagrantino and Sagrantino Passito and Montefalco Rosso

Label: view of the winery at Turrta di Montefalco with its 20 hectares surrounding the winery. In the foreground is the falcon, symbol of the town where falconry, the passion of Emperor Frederick II of Swabia who often stopped there, was a great tradition

Format: 500 ml in an elegant gift box

Bottles produced: 13,000