



TENUTA
FRIGGIALI

GRAPPA DI BRUNELLO

The Grappa di Brunello Tenuta Friggiali, obtained from the processing of Sangiovese marc derived from the production of Brunello di Montalcino, combines the characteristic scents of this wine and its provenance terroir to a high alcoholic level and a soothing sensation.



Distillation method	Distilled through a draft of vapour with a continuous alembic. The processing implies a first extraction of the alcohol from the marc and a subsequent rectification of the ensuing crude liquid
Alcohol content	42% vol.
Color	Transparent crystal clear
Perfume	Intense, wine, and a mature undergrowth of fruit
Taste	Warm and round, it runs on a soft and full palate
Aftertaste sensation	Frank, harmonic, it repropose to the back olfaction as what it has been perceived through with direct smelling
Drinking temperature	It is to be served at a temperature of 9°-11°C in a crystal glass with the shape of a tulip
Suggested glass	To be served in a small tulip-shaped crystal glass

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