

# TENUTA CASENUOVE

## GRAPPA DI CHIANTI CLASSICO



**Product category:** Distilled from fresh pomace using a discontinuous still.

**Grapes:** Sangiovese 100%. The Sangiovese marc used to make the white pomace of Tenuta Casenuove comes from the vinification of the Campera and Sottopoggio vineyards. During the 2021 season, the vinification of these plots resulted in particularly fruity and floral batches of wine. On the day these vats were racked, the pomace was delivered to the distillery immediately after being obtained and weighed, to be distilled in the days just following.

**Bottling date:** October 2022.

**Analytical data:** alcohol 42% vol; residual sugar 0 g/litre.

**Serving temperature:** 8-10°C.

**Bottles produced:** 600

**Tasting notes:** Tenuta Casenuove white grappa presents itself in the glass characterised by transparency and crystal brilliance. The olfactory examination is characterised by a remarkable aromatic intensity. Bringing the nose closer to the rim of the goblet, we can clearly distinguish delicate and pleasant floral scents blended with a heady aroma of very fresh pomace. The sip is fresh and dry, clean and crisp. We immediately rediscover the sensations promised on the nose, of floral freshness and composed delicacy. The aftertaste grants something more, a complexity revealed and enhanced by the warmth of the sip, with a decidedly pleasant, slightly spicy finish. The palate remains satisfied by the overall balance of this distillate, characterised by the excellent balance of all its aromatic components, inviting you to return for a second tasty sip.

**Gastronomic pairing:** Our grappa is extremely satisfying to end any meal on a high note, a first delicious digestive cue.

**Evolutionary Potential:** Being a top quality product, the result of excellent quality standards, its evolutionary potential is eternal.

