



MONTERAPONI

GRAPPA DI CHIANTI CLASSICO RISERVA "BARON' UGO"

The fermented pomace, still dripping with juice, is sent straight to the distillery as soon as it has been racked. Our grappa is produced with carefully selected pomace of Sangiovese, Canaiolo and Colorino grapes, the Chianti area's most typical varieties. It is aged in the winery's old wine barrels for 27 months. Intensely aromatic and soft on the palate, this grappa is produced in limited quantities, because of the extreme care required in the selection of the best pomace and in the distillation process.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS:

570 mt.

AGE OF VINEYARDS:

more than 40 years

GRAPE VARIETIES:

Sangiovese, Canaiolo, Colorino

PRODUZIONE:

The Grappa is produced from the old Distilleria Nannoni di Paganico, with discontinued method by "calderini".

ALCOHOL BY VOLUME: 42°

