



Sangiovese Grappa

Basilica Cafaggio Sangiovese Grappa is made from pomace selected from our own Sangiovese grape winemaking process; harvest takes place in the historic Basilica S. Martino vineyard. Careful selection, use of special small containers and quick transport to the distillery let it preserve all the delicate fragrances typical of Sangiovese pomace.

Raw material

Fresh pomace from Sangiovese grapes

Pomace place of origin

Vineyard S. Martino, Conca d'Oro, Panzano in Chianti

Exposure and altitude

South-east, on 365 meters above sea level.

Soil composition

Deep clay loam, pebbly, endowed with organic substance originating from calcareous marls.

Training system

Guyot

Harvest time

Harvesting by hand in the first ten days of October

Distillation

Distillation takes place after a few days of rest to let the pomace ripen. Distillation is done in discontinuous stills with copper bain-marie boilers that extract all the light and delicate fragrances and the aromatic complexity that comes from generous Sangiovese grapes.

Refinement

Over 2 years in steel tanks to rebalance all the delicate components of this Grappa.

Organoleptic properties

Cafaggio Sangiovese Grappa is crystal clear, with a light and delicate bouquet but at the same time complex and slightly fruity. It would be difficult to single out one fruit in particular, but rather a bouquet of very ripe blackberries and blueberries. The flavor is typical of a powerful Grappa, pleasing and almost smooth and with remarkable persistence. For full enjoyment of all its richness we suggest to taste it in large glasses.

Preservation tips

Upright, in a dark and cool place. Avoid sudden changes in temperature

Alcohol content

43 % vol.

Serving temperature

10°-12° C

Available formats

0.50 l.



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