



Aged Sangiovese Grappa

Basilica Cafaggio Aged Sangiovese Grappa is made from pomace selected from our own Sangiovese grape winemaking process. Careful selection, use of special small containers and quick transport to the distillery let it preserve all the delicate fragrances typical of Sangiovese pomace. This is a project that has been years in the making, not only because this Grappa is aged for five years but also because the story behind the project began in the autumn of 2012.

Raw material

Fresh pomace from Sangiovese grapes

Pomace place of origin

Cafaggio, Conca d'Oro, Panzano in Chianti

Exposure and altitude

South, south-east, south-west, on average 320 meters above sea level.

Soil composition

Medium deep clay loam, pebbly, well drained, originating from limestone sandstones.

Training system

Spurred cordon, guyot

Harvest time

Harvest by hand in the last ten days of September and 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

One year in steel tanks and over five years in French oak barrels previously used for white wine maturation.

Organoleptic properties

Aged Sangiovese Grappa has a handsome bright amber color and a particularly complex bouquet that blends initial fruitiness with the vanilla and light cocoa fragrances typical of French oak. Its flavor is very complex and especially rich but also very delicate, with a superb and persistent aftertaste that leaves a pleasant flavor with a wealth of other nuances. This grappa is best when tasted in large glasses.

Preservation tips

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

Alcohol content

43 % vol.

Serving temperature

15°-18° C

Available formats

0.50 l.



BASILICA CAFAGGIO S.R.L.

Via S.Martino 5, 50022 - Panzano Greve in Chianti (FI) | P.I.: 03266770480 | T. 0558 549094 | F. 0558 549096 | info@cafaggio.wine | www.cafaggio.wine