



GRAPPA FONTIROSSO



THE GRAPPA	
Denomination	Grappa di Acquavite
Main grape varieties	Merlot

Fontirosso Grappa is obtained by distilling marcs of the Merlot grapes harvested in the Fontirosso vineyards in the Marchesi Ginori Lisci estate. The fermented marcs are transferred to the distillery immediately after the fermentation tanks have been emptied and the grapes pressed. This procedure guarantees that the distillation is carried out using only the best marcs, rich in alcohol and especially rich in aromatic substances. Amongst the batches of grappa obtained from the distillation of different lots of marc, only the best, the finest and most aromatic are then assembled and bottled. The grappa is aged in oak barriques for 12 months.

NOTES	
Distillation	With alambicco
Aroma	Flowery green fields, fresh fruit, honey, pastry
Taste	Soft, clean, extremely elegant
Alcohol %	40% vol
Serve	In tulip glass at 10/15° C