

Grappa Di Petit Verdot - Organic

IL BORRO
TOSCANA

This white Grappa is distilled from Petit Verdot grapes grown in the estate's vineyards. In order to preserve the varietal aromas and characteristics, the marc is taken to our trusted distillery Nannoni immediately after being softly pressed. The method of distillation is artisanal, with discontinuous cycle-stills and the careful removal of heads and tails essential to obtain a high-quality grappa.

This grappa is limpid, crystalline and colorless. The nose denotes intense, clean and refined aromas of the grape variety reminiscent of the harvest scents and fresh marc with hints of honey and candied fruits.

The taste is well balanced and enveloping, surprisingly elegant and complex. The aftertaste is soft and persistent, the harmony of flavors leaves the mouth in perfect balance.

It should be served at a temperature of around 18°C in suitable glasses. It is recommended to let it rest for a few minutes in the glass before tasting: on exposure to oxygen the perfumes and the whole sensory experience are enhanced. It is ideal with dessert, especially with fine dark chocolate, also to be enjoyed on its own as a meditation spirit, or accompanied by a fine cigar, possibly Tuscan.

General Characteristics

Distillation: artisanal, discontinuous cycle-stills with manual removal of heads and tails

Pomace: fresh, fermented from IGT Toscana Petit Verdot grapes, few hours after the pressing.

Alcohol: 42% vol.

Organoleptic Characteristic

Visual sensation: limpid, crystalline and colorless.

Olfactory sensation: delicate and intense, reminiscent of the harvest scents and fresh marc with hints of honey and candied fruits.

Gustatory sensation: well balanced and enveloping, surprisingly complex. The aftertaste is soft and persistent, the harmony of flavors leaves the mouth in perfect balance.

Production Method

This Grappa is obtained with discontinuous cycle steam distillation in special copper alembics and the manual removal of heads and tails

It should be served at a temperature of around 18°C in suitable glasses. It is recommended to let it rest for at least 10 minutes in the glass before tasting.

Food Pairing

It is ideal with dessert, especially with fine dark chocolate, also to be enjoyed on its own as a meditation spirit, or accompanied by a fine cigar, possibly Tuscan.

Distillation is an ancient practice that can be traced back to the first century AD



Grape Variety
Petit Verdot

Alcohol
42% vol.

