

IL BORRO

TOSCANA

ORGANIC GRAPPA RISERVA

The Grappa Riserva of Il Borro is exclusively made from the pomace of the same grapes destined to the production of Il Borro Wine 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 light amber colored. The nose is intense and complex, it denotes hints of liquorice, tobacco, honey and a pleasant sensation of sweetness.

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.

General Characteristics:

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

Pomace: fresh, fermented from the pomace of the same grapes destined to the production of Il Borro Wine, few hours after the pressing.

Aging: it ages for 18 months in French Oak

Alcohol: 42% vol.

Organoleptic Characteristic:

Visual sensation: limpid, it is light amber colored.

Olfactory sensation: delicate and intense, reminiscent of the harvest scents with hints of honey liquorice, tobacco, honey and a pleasant sensation of sweetness.

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'.

Food Pairing

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.



“The distillation methods developed between the VIII and VI centuries BC in Mesopotamia and they were soon applied to wine for the preparation of spirits”

TECHNICAL DETAILS

Grape Variety

Merlot

Cabernet Sauvignon

Syrah

Alcohol

42% Vol