



Grappa Tignanello

Antinori

Type	Grappa
Origin	Italy, Toscana
Producer	Antinori Firenze
Expansion	In steel tank
Contents	50 cl
Serving temperature	10 - 14°C
Alcohol content	42 %
Grape varieties	Cabernet Sauvignon, Sangiovese
Article no	72201500

Comments

Grappa Tignanello is obtained from the distillation of the pomace of Cabernet and Sangiovese grapes harvested on Tignanello. Only the best pomace, which is rich in alcohol and, above all, aromatic, is distilled, which makes the Tignanello an extremely fine grappa.

Pairing

After a meal or just to enjoy.

Tasting notes

Subtle, bittersweet aroma with a hint of hay aroma. Very delicate and elegant, which increases to a long lingering finish. A noble brand with elegant restraint.