



TENUTE
SILVIO NARDI



GRAPPA DI BRUNELLO

Production area: municipality of Montalcino

Grape variety: 100% Sangiovese

Soil composition: jasper and shale

Training system: spurred cordon with 5,500 plants/ha.

Harvest: by hand

Processing: the finest pomace of the oldest vineyards of Sangiovese are processed and immediately sent to the distillery to obtain a fine and aromatic grappa.

Bottles produced: 3000