



Cantina di Pitigliano

Grappa del Fauno

NAME:
Grappa Del Fauno

DENOMINATION:
Grappa

CATEGORY:
Distilled

PRODUCTION AREA:
Pitigliano - Manciano - Sorano

SOIL:
Tuff - loose ground

ALTITUDE:
320m a.s.l.

DENSITY OF VINES:
4000 plants per ha

spurred cordon, guyot.

VARIETY:
Chardonnay

ALCOHOL:
40% vol.

TASTING NOTES:
A single grape Grappa with a fine and elegant aroma and an intense and dry flavour. Obtained by distilling marc from Chardonnay.

SERVING TEMPERATURE:
Serve at 10- 12° C.

BOTTLE FORMATS:
0,500L