



SAN MARZANO

Sessantanni

GRAPPA DI PRIMITIVO



Grape: Primitivo

Origin of the marc: From the drawing off of Sessantanni Primitivo di Manduria DOP

Distillation period: First half of October

Distillation system: Discontinuous with small stream-flow copper boilers

Ageing: In 225-l oak barrels for 10-12 months

Visual sensations: Clear, amber-coloured

Olfactory sensations: Broad, enveloping, with a great personality. A wonderful combination of sensations, with ripe fruit (apricot, cherry), cocoa and vanilla notes predominating

Taste sensations: Smooth, elegant

Alcohol content: 40% abv



WINE SHARING BEAUTY