

# Marchesi Gondi Grappa

**Label:**

Grappa Marchesi Gondi

**Area of production:**

The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the 13 hectares of vineyards of Sangiovese, Cabernet and Colorino.

**Tipology:**

Grappa

**First Year of bottling:**

1996

**Grapes:**

Pomace of Sangiovese, Colorino e Cabernet.

**Type of breeding:**

Spurred cordon.

**Terroir:**

The ground is composed by Galestro (typical Tuscan hard stone) and clay soils with calcareous sediments.

**History:**

Bernardo Gondi was always fascinated by spirits, in fact at Tenuta Bossi in '800 was produced one of the best Italian cognacs. Because the Italian legislation, as regards the distillation, is complex, we relied on Bonollo to produce a distillate with our pomace.

**Withering and Fermentation:**

Grappa is the spirits obtained by direct distillation of the pomace (skins and seeds after the separation from the wine must, totally or partially fermented), which come in the alembic. Substantially the distillation operation is the physical-chemical process that allows, through heating, to vaporize the volatile components, including water and alcohol, to separate and recover in liquid form through the condensation produced due to the reduction of the temperature.

**Potential aging:**

30 years and more.

**View:**

Transparent white.

**Nose:**

Presents great freshness and elegance with floral notes of violets and red fruit. Closes on a light herbaceous tone.

**Taste:**

Smooth and rounded, with aftertaste of juniper berries and fruity tones.

**Alcohol level:**

42,0%

**Food pairings:**

Chocolate desserts, vanilla ice cream and dry almond paste biscuits.