



# LA QUERCE

TYPE: Grappa di Vinacce di Chianti

PRODUCTION ZONE: Florence hills of Impruneta.

GRAPES TYPE: Sangiovese, Canaiolo, Merlot e Colorino

DISTILLATION: made by Distillery Deta at the establishment of Barberino Val d'Elsa with method continuous distillation, with direct steam and redistillation of alcoholic phlegmas with vacuum columns

FINING: 6/12 months in stainless steel tanks

ALCOHOLIC STRENGTH: 43% vol.

QUANTITY PRODUCED: 500 bottles per year

PACK; bottle L. 0.500 color transparent.

TASTING NOTES: transparent colour, in the nose it is intense with scents of fresh fruit and white flowers. The taste is warm and soft with a particularly velvety taste.

