**DIRECTOR:** Marco Bartolini Baldelli  
**AGRONOMIST:** Dr. Maurizio Pertici  
**LOCATION:** Impruneta (Florence)  
**ALTITUDE:** 220 m.  
**GRAPES:** Sangiovese and other red autochthonous grapes.

**VINES:** fresh remaining vine from the fermentation of the Chianti Colli Fiorentini  
**DISTILLATION:** the distillation is carried out in vacuum-resistant barrels to preserve the perfumes and the taste.  
**REFINEMENT:** the grappa riserva is aged in barriques for 18 months, creating a slightly amber-yellow colour of great elegance, and a more intense aroma.  
**ALCOHOL GRADE:** 43%  
**COLOUR:** clear, amber-coloured in the riserva  
**NOSE:** clear, more complex in the riserva  
**TASTE:** smooth and elegant, not an intruding alcohol taste