



Grappa Chianti Classico Riserva Querciavalle

In Tuscany, there is a long tradition in the production of “grappa di fattoria”, obtained by a careful selection of the own marcs, which are distilled to enhance aromas and flavors. The Querciavalle Chianti Classico Riserva Grappa has an “old” typical flavour achieved using modern distillation technics and it has been known as “the timeless grappa”.



Marc: Sangiovese and Canaiolo

Production: soon after the racking, the best marcs of Chianti Classico, still fresh and rich of alcohol and aromas are distilled in modern continuous alembic at a low temperature in order to enhance their original flavors.

Aging: 18 months in French medium-toast oak tonneaux for a further development of aromatic sensations. An additional refinement in a small oak small barrels used for Vinsanto Losi aging enhances complex elegant flavors and a very fine round taste, recalling almonds and honey hints typical of Vinsanto.

Alcohol content: 48°C

Serving temperature: 18°C – 64.4°F

Suggested glass: small tulip

Color: amber, very limpid, with golden reflexes

Bouquet: intense, ethereal and harmonic, with very elegant vanilla and tobacco notes originating from the long wood aging

Flavor: round, and very refined with a pleasant almond and honey finish.

It is excellent at the end of a meal or as a “meditation drink”

Famiglia Losi