



CASTIGLION
DEL BOSCO

MONTALCINO, TUSCANY
ITALIA

GRAPPA DEL DRAGO

Distilled from the pomace of the Sangiovese grapes that produce Brunello Campo del Drago, Grappa del Drago appears an intense amber hue and releases pungent notes of smooth vanilla, black liquorice, and tobacco leaf. On the palate it is smooth, soft-textured, and intense, with just a hint of sweetness. Aromatic vanilla and tobacco leaf re-appear on a multi-layered finish.



Distillation: The fresh pomace is sent, in an oxygen-free environment, to Giovi an artisanal Sicilian distiller. The grappa is distilled according to the traditional method of a single-batch pot still, whose slow, gradual extraction ensures the preservation of the grapes' finest qualities.

Maturation: 5 years in barriques

Production: 800 bottles, 500ml size

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Loc. Castiglion del Bosco. 53024 Montalcino (Siena)
www.castigliondelbosco.com