



UGGHIANO

UGGHIANO GRAPPA DI CHIANTI

0,50 Lt.



REGION: Tuscany

ALCOL: 40% by Vol.

STORAGE: At cellar's temperature (15-18°C/59-64°F)

SERVING TEMPERATURE: 16/18°C

FOOD PAIRINGS: Dark Chocolate, Aged Cheese, like aged pecorino or Parmigiano-Reggiano; Biscotti; Fresh Fruit, like grapes, berries, or figs; Almond-Based Desserts, like almond cake or amaretti cookies

NOTES: *Crystal clear tones and transparency, this grappa has got straw yellow hues with slightly amber reflections. Intensely fragrant, offers a rich bouquet of fruity and spicy sensations. Very harmonious and round, it flows on the palate with no sharp edges. Fine and elegant, it evolves in the final in an uncommon richness of hues*