

# LE CORGNE GRAPPA RISERVA



It comes from the careful distillation of our best fermented Pinot Noir pomace.

This fine grappa refines for three years in small 255-liter French oak barrels.

The nose is rich in nuances of chocolate and tobacco with peaty hints on the finish.

On the palate it expresses itself with excellent density and persistence, with a very pleasant sweetness in the finish.

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne