



La Grappa di Brunello La Gerla is obtained from continuous distillation of the marc separated from the must after soft pressing by means of a steam still and the redistillation of the residue through the distillation columns.

The marc is worked fresh from fermentation after a suitable maceration period. Afterwards the grappa is aged in stainless steel vats for no less than eight months. In this way the aromas and sensory features of Sangiovese Grosso can be brought out.

The perfection union of modern technology and past traditions make for a winning combination in a product that fully reflects the unparalleled characteristics of the Montalcino area.



Alcohol content 43% Vol.

Colour Limpid, diamond-like with faint purplish highlights

Flavour Fruity, persistent, decisive, harmonious

Aroma Intense body, unusual aromas

Serve Between 9°-12°C in tulip flute crystal glass.