



## DI VERNACCIA DI SAN GIMIGNANO

VILLA CUSONA - *San Gimignano*



Produced by distillation of the virgin marc of the grapes from which Vernaccia di San Gimignano has been obtained, grapes that give an unmistakable bouquet first to the wine and then to the grappa: an aroma that recalls fresh fruit, herbaceous plants and the perfume of certain flowers. A determining factor in maintaining this aroma intact is the way distilling is carried out, eliminating almost 50% of the distillate's "heads and tails".

This grappa is crystal clear. The nose offers excellent intensity and fineness (aromatic quantities and qualities). The taste is pleasant, soft and velvety. Excellent for crowning a refined meal or as a liqueur for guests and friends.

An original and exclusive variant is Licorice Grappa. The unique and unmistakable taste of this grappa is the result of an expert infusion of licorice roots which are carefully selected, to transmit the plant's intense aromas and well-known digestive qualities to Vernaccia aquavit. The result is a unique and excellent product with a delicately aromatic taste, sweet yet dry and clean. Especially recommended as a digestif at the end of a meal.



TENUTE GUCCIARDINI STROZZI