

# GRAPPA DI CAIAROSSA 2008

IGT TOSCANA



## Climate Condition

### **A bright vintage.**

*The season started early, with average rainfall in March and April. May and June were characterised by more abundant rainfall, which caused some difficulties for the sensitive varieties (Merlot, Sangiovese and Alicante). The summer was very dry from 20 June to mid-October, with only one significant rainfall per month. Temperatures were slightly above average. The conditions were ideal for good ripening of the grapes, which remained small in size and highly concentrated. In conclusion, 2008 was a vintage of high quality but low return.*

## Vinificazione

*After racking, the pomace is gently pressed and immediately sent to the distillery. After distillation, the grappa is aged for 22 months in French oak barrels, which were previously used to make Oro di Caiarossa. The wood gives the grappa its typical amber colour, an intense bouquet and a full, rounded taste.*