



## THE GRAPPAS OF SAN LEONARDO

*The Grappas of San Leonardo are produced in very small lots from the pomace of the estate vineyards and is distilled in traditional direct-steam, single-patch pot stills.*

### WHITE GRAPPA

**Pomace distillate**

#### DISTILLATION

After the pomace is lightly pressed, it is immediately distilled in a classic steam-operated pot still.

#### TYPE OF STILL

Discontinuous functioning pot still.

#### STORAGE

In stainless steel tanks.

#### AGING

In the bottle for at least 6 months before being released on the market.

#### SENSORY PROFILE

Clear grappa that is perfectly dry yet silk-smooth and full-bodied.

#### FORMATS

Bottle 0.5 l  
Magnum 2 l

### GRAPPA STRAVECCHIA

**Aged pomace distillate**

#### DISTILLATION

After the pomace is lightly pressed, it is immediately distilled in a classic steam-operated pot still.

#### TYPE OF STILL

Discontinuous functioning pot still.

#### STORAGE

In stainless steel tanks.

#### AGING

This extra-aged grappa spends a full five years in oak barrels that were previously used for maturing the famous San Leonardo, which gives Grappa Stravecchia its depth and superior elegance.

#### SENSORY PROFILE

This grappa appears a classic amber-gold. Full-bodied, fragrant, and as refined as it is elegant, Grappa Stravecchia is a sublime spirit with inimitable sensory richness.

#### FORMATS

Bottle 0.5 l  
Magnum 2 l

MADE IN ITALY