

BIANCHI

CANTINE DAL 1950

LEONE BIANCHI - GRAPPA DEL FONDATORE

For special occasions, the Grappa del Fondatore, named after the founder of Casa Bianchi. It is obtained thanks to the aging in fine tonneaux of Slavonian oak. A unique and exclusive product, for occasions to remember.

In addition to the simple packaging with the single 50 cl bottle, Cantine Bianchi offers a special package with the wooden box.

Factory of Transformation: Marsala

Raw material: Pomace of multi-varietal grapes from Tuscany and western Sicily, the territories in cui lived Leone Bianchi.

Production method: preservation of the pomace by means of exclusive technology aimed at preserving the richness of the aromas and the softness of the marc up to the processing of the same.

Production Process: Still with continuous method, with particular attention to the separation of the "heart" of the distillate from impurities.

Aging: aged in fine oak tonneaux of Slavonia, ex Marsala, for a minimum of 12 months. These barrels give grappa aromas ranging from vanilla to cocoa and chocolate.

Appearance: bright, clear, with typical amber shades due to contact with wood.

Aromatic profile: Soft and harmonious.

Taste: intense, persistent, warm with hints of dried fruit.

Gradation: 42% vol.

Serving temperature: 18/20 degrees



50 cl

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Spirits