

LABADIA



A.D. 1051

Appellatino

Grappa Riserva

Geographical area

Chianti Classico

Production Method

A.D. 1051 Chianti Classico Grappa Riserva is produced by distilling fresh pomace from Sangiovese, Canaiolo, Colorino, and Malvasia Nera grapes. The pomace is carefully selected and distilled shortly after pressing to preserve its full aromatic integrity. The slow distillation process gently extracts the finest components of the raw material, enhancing the varietal aromas and expressive character of the pomace. The spirit is then aged in oak barrels for a minimum of 18 months, acquiring balance, smoothness, and complexity while preserving the distinctive fragrant notes of fresh grape pomace. The result is an elegant and harmonious grappa, where the spicy and vanilla nuances imparted by the oak blend seamlessly with the original fruity and floral aromas of the distillate.

Ageing

18 months in oak barrels

Alcohol Content

40 % Vol.



History & Territory

The distillation of grape pomace has ancient origins, and Tuscan rural tradition is rich in stories associated with grappa. Once regarded in folk culture as a remedy against the cold and a digestive aid—so much so that it was known as the "poor man's doctor"—this spirit has, over time, evolved into a refined product of exceptional quality. Today, it represents one of the finest expressions of Italian distilling craftsmanship, combining centuries-old tradition with meticulous production techniques.

Tasting Notes

Dried fruit, hints of chocolate, delicate spicy nuances, and a soft, enveloping finish with a light touch of vanilla. Aromas and sensations that merge into a long and elegant persistence.

A grappa with an authentic character, deeply rooted in its land.

Pairings

Chocolate, dried fruit, pastries, aged cheeses.

Serving Temperature 18-22°C (64-71°F)

