

# LABADIA



## A.D. 1051 Grappa Riserva Chianti Classico

The distillation of grape pomace has ancient origins, and Tuscan rural tradition is rich with stories connected to grappa. Once regarded in popular 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 gradually been rediscovered and transformed into a refined, high-quality product.



Grappa Riserva Chianti Classico A.D. 1051 is obtained from fresh pomace of Sangiovese, Canaiolo, Colorino, and Malvasia Nera grapes.

Slowly distilled and aged in oak barrels for at least 18 months, A.D. 1051 grappa is distinguished by the presence of the fresh grape pomace aromas within the distillate.

**Aging:** at least 18 months in oak barrels

**Alcohol Content:** 40%

**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.

**Serving Temperature:** 18/22 °C

