

TESO GRAPPA

The Teso Grappa is the end product of the complex grape working cycle. Only the selected vinacce or marcs which have produced the white wine and those of the selections are used in the distillation process to guarantee a quality priduct. The Fattoria del Teso Grappa stands out for its characteristic bouquet and smoothness.



THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:



REGION

Montecarlo, hillside village in the province of Lucca.



VINACCE

the vinacce used to produce the GRAPPA DEL TESO are obtained from the devatting of the D.O.C. wine. The vinacce sent when still fresh to the distillation process conserve the unique bouquets of the grape used for the D.O.C. wine. Montecarlo White.



ALCOHOL

43%

ORGANOLEPTIC CHARACTERISTICS:



COLOUR

clear transparent.



BOUQUET

typical of ripe fruit and vinacce.



FLAVOUR

warm and characteristic.



BOTTLES

500 ml Bordolese.

FATTORIA DEL TESO

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