

CESANI – GRAPPA DI VERNACCIA DI SAN GIMIGNANO DISTILLATA CON ALAMBICCO A COLONNA – 50 CL. 43%

At the visual analysis, it demonstrates to be limpid as usual for a distillate.

At the olfactory analysis, we find a good quantity of scents. The perfumes which are composing the olfactory bouquet are all neat and clear. As regards the description of the olfactory sensations, it is easy to identify herbs, white fruit, anise, vanilla and white flowers.

At the gustative analysis, it is quite harmonic at the palate: the alcoholic sensation is strong even to be prickly on the dorsal part of the tongue, but it is accompanied by a beautiful structure.

At the retro-olfactory analysis, the sensation of warmth, justified by the alcoholic percentage, is certainly the first to be perceived; later, there is a nice correspondence with the herbs odour identified at the nose and it is appreciable the final impression of velvety that is witnessing the good preparation of the spirit.

PERSONAL OPINION: a refined grappa at the nose which is permitting to confirm at the mouth the retro-olfactory sensations of white fruits; its persistence (15 seconds) is not so high. As concerns the correspondence to the typology, I find it perfectly correspondent to the grappa typology. The great digestible power, due to the elevated alcoholic concentration, makes of this spirit an ideal grappa at the end of the meal.