

PIETRAFITTA – GRAPPA DI VERNACCIA DI SAN GIMIGNANO DISTILLATA CON ALAMBICCO A VAPORE 0,5 L. 42%

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit.

At the olfactory analysis, I find a good quantity of smells. The perfumes which are composing the olfactory bouquet are neat, but not clear enough because it is perceivable an essence of wet wood or maybe wet paper that it does not make it so fine at the nose. Trying to describe the olfactory scents, it is easy to determine herbs, white fruit, wisteria and anise.

At the gustative analysis, there is a good softness and a great structure, but the final sensation is very tiring. An important alcoholic sensation and a final herbs flavoured are completing the gustative exam.

At the retro-olfactory analysis, the pseudowarmth sensation provoked by the alcoholic sensation of the distillate is, by far, the first to be determined, then a very low presence of clouds aromas (white pear) is moving on the mucosa.

PERSONAL OPINION: a spirit which presents a little defect at the nose and it does not spread very well over the mouth. Its persistency (8 seconds) is really low. 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.