

# Grappa di Vinacce di Chianti Classico

---

## Technical specifications

Obtained from the distillation of fresh Chianti Classico pomace.

The fresh-pressed skins, or virgin pomace, still retain a 4-5% of alcohol which is recovered through distillation.

Our Grappa is distilled from the fresh pomace of Chianti Classico using the traditional “*calderina*” method (copper steam boiler) in a nearby distillery located in Colle Val d’Elsa, which produces about 3-400 half-litre bottles per year on our behalf.



## BUONDONNO

Azienda Agricola BUONDONNO:  
Casavecchia alla Piazza di Gabriele Buondonno Loc. La Piazza, 37-53011 Castellina in Chianti (Siena)

[www.buondonno.com](http://www.buondonno.com)