Your Logo

COL D'ORCIA
MONTALCINO

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini
Since 1973

Bottle Size	**50**	**cl**
Alcohol by Volume	**42**	**%**
Production Area	**TOSCANA, ITALY**	
Grapes (if applicable)	100% pomace of Brunello di Montalcino D.O.C.G (Sangiovese)	
Colour	Clear and crystalline	
Category	**Grappa**	
Distillation	**Steam**	
Method	After the soft pressing of the grapes, the still-moist skins are transferred immediately to the distillery where the entire production cycle is completed within 48 hours of pressing. Steam distillation is carried out in copper alembic stills, where indirect heating via steam allows for gentle extraction of alcohol without scorching the pomace. The process is conducted in batches, with precise separation of heads and tails so that only the heart of the distillate is retained. After distillation, the grappa is brought to bottling strength with water and rested in stainless steel tanks.	

Product Name	**GRAPPA DI BRUNELLO DI MONTALCINO D.O.C.G.**
Alivini Product Code	**GRA-COLDORC------01D**

Product Picture

Tasting Notes and Pairing

This grappa opens with an elegant and expressive nose of ripe cherry, wild berries, and dried rose petals, followed by subtle notes of sweet spices, almond, and a light hint of hay and Mediterranean herbs. On the palate it is dry, warm, and well-structured, with a smooth, rounded mouthfeel. The Sangiovese character is evident in its refined fruit profile and gentle tannic grip, balanced by freshness and a persistent, clean finish with notes of almond and spice.

Food Pairing

Ideal as a digestif, it pairs beautifully with dark chocolate, cantucci, or other dry almond-based pastries. It also complements aged cheeses such as Pecorino Toscano stagionato or Parmigiano Reggiano.

INGREDIENTS

List of Ingredients	%
Grape pomace	100

VALUES

ENERGY	Each 100ml
KJ	997
Kcal	240

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		x
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) & products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Cork Stopper, Synthetic Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)	Synthetic Cork Stopper

RESIDUAL SUGAR	g/L
0-3 g/L = Bone Dry 3-6 g/L = Very Dry 6-12 g/L = Dry 12-17 g/L = Fruity 17-32 g/L = Off-Dry 32-50 g/L = Sweet 50+ g/L = Very Sweet	2

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

SHELF LIFE

Best consumed within 3 years of opening

STORAGE CONDITIONS

Keep the product between 14/16°C

ISSUED BY	DATE
COL D'ORCIA	29/07/2025

APPROVED BY	DATE
GDT	05.01.2026