

# MILLEPASSI

GRAPPA  
DI BOLGHERI

*Millepassi*

## PRODUCTION ZONE

The Grappa Millepassi is produced from the best estate grown grapes of the vineyards of Donna Olimpia 1898, situated in Bolgheri (Livorno) along Tuscany's Central Coast. The soils are formed by sand and silt originated from continental, eolic and colluvial floods.

## VARIETALS

Cabernet Sauvignon  
Petit Verdot-Merlot.

## DISTILLATION

It is obtained from selected pomace, brought immediately after pressing to the distillery for its processing. The distillation is carried out in a non continuous flow alembic in bain-marie, to extract the most diverse and outstanding characteristics of the raw material used.

## WOOD AGEING

The grappa ages for 3 years in small oak barrels previously used for the Bolgheri Superiore Millepassi.

## TASTING NOTES

Austere yet full bodied, highly alcoholic but rich in perfumes and esters deriving from ageing. The wood barrels have released a light colour and a toasted note that amplifies its "bouquet". It's a harmonic grappa of great depth.

## ALCOHOL CONTENT

42% vol.

## ORIGIN OF THE NAME

Millepassi, Italian for "one thousand steps", refers to an ancient Roman road crossing the estate and to the old Roman measure of length "miliun" that corresponds to 1.480 meters.

