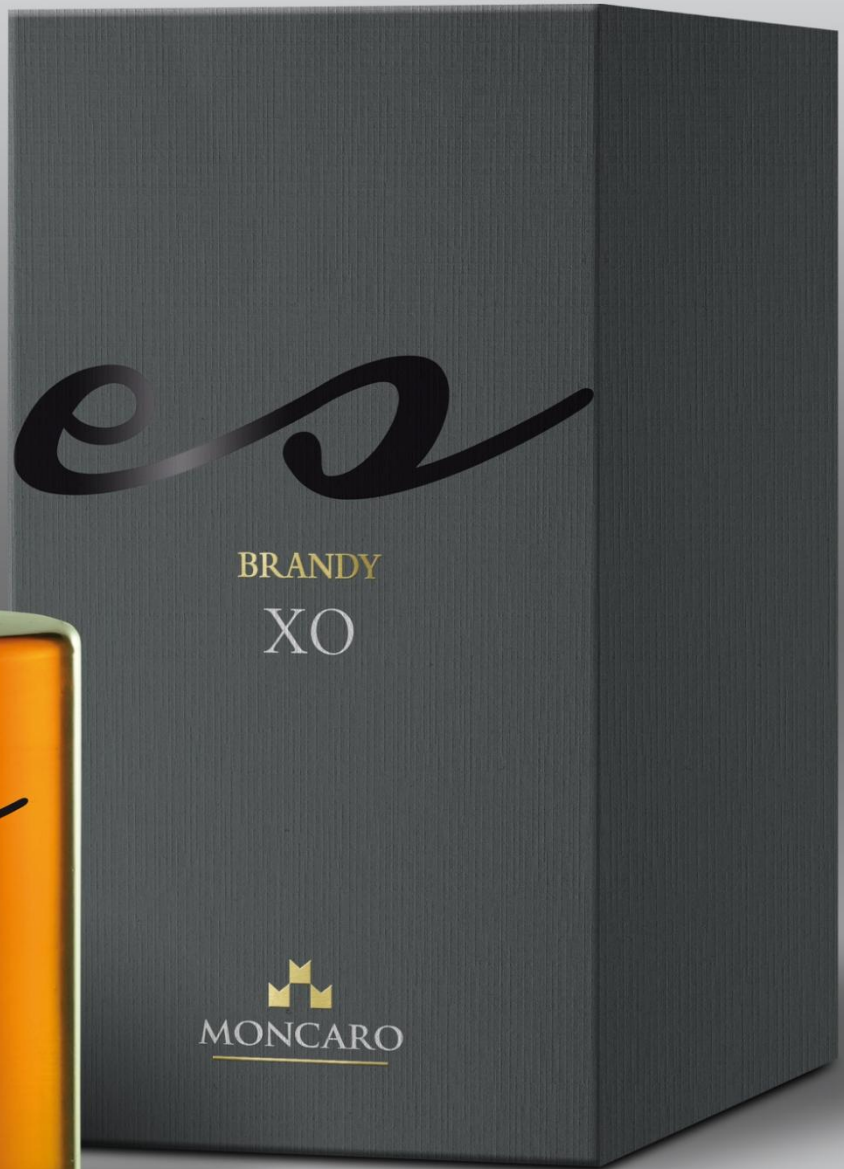


es

BRANDY

XO



es

BRANDY

XO

es is the essence of Verdicchio. Our brandy represents the strength, character and elegance of this wonderful grape.

It was obtained from a careful distillation of only Verdicchio grapes carefully harvested in the 2005 harvest, with the traditional system of copper stills in a discontinuous steam bain-marie. The product obtained is aged for over 10 years in twenty French oak barriques from the forests of Tronçais and Allier. These are used barriques, where our best wines from Montepulciano grapes had previously been aged.



For the **es** blend we have chosen barriques number 5, 10 and 14, from which in the next few years we will continue to tap the distillate with the Solera Method to obtain, with the next bottlings, two new selections at 15 and 20 years of aging.

We decided to bring the distillate to 50 degrees alcohol to ensure elegance and balance and, at the same time, fully enhance the expressiveness of its aromatic components.

The brandy has an intense amber color and bright ruby-golden reflections. The nose is a prelude of seductive boisé that amplifies the notes of vanilla, cinnamon, leather, grapes under spirit and small red fruits. On the palate it conquers with its enveloping complexity that continues with a harmonious spicy persistence.

es aims to satisfy, right down to the last drop, the palates of the spirits lovers looking for a product of vibrant intensity. To be combined with the best selections of extra dark chocolate and, why not, with a good original Tuscan cigar.

