



Technical Information

Style: Spirit, Other

Varietal(s): Sangiovese, Merlot

ABV (%): 40

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): -

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Unit Size: 50CL

Bottle Barcode: 8007425001157

Bottle Weight (g): 2110

Bottle Dimension (mm): H342, Dia59

Type of Closure: Microgranulated Cork

Case Size: 6X50CL

Case Weight (g): 7000

Case Dimension (mm): L300 x W200 x H360

Vineyard & Viticulture Practice

Grappa di Luce is produced from the pomace of Sangiovese and Merlot grapes grown for Luce. The skins ferment for an extended period with their must before distillation, ensuring aromatic depth and intensity in the resulting spirit. Distillation is carried out as soon as the pomace arrives at the distillery in October, preserving freshness and character. This direct link to the Luce wine production gives the grappa its identity, based on the same Sangiovese and Merlot material used for the estate's flagship wine.

Vintage Notes

NA

Vinification

Grappa di Luce is distilled at Distillerie Poli using an artisanal single-batch method. The copper pot still is among the oldest still functioning, with chambers made entirely of copper. The pomace is heated by currents of steam, then distilled in three-hour batch cycles. After each cycle, the processed skins are removed and fresh pomace is loaded for the next distillation. The grappa is then matured for three years in 225-litre Allier oak barriques.

Tasting Notes

Luminous golden in colour, with straw and silver highlights and exceptional clarity. The nose shows fruit bread, cinnamon, nutmeg and honey, followed by stewed tropical fruit, banana, pineapple and vanilla crème. The palate opens with austere intensity, moving into flavours of sherry, honey and spice. Notes of baked nectarine, clove, dried plum and raisin build complexity. The finish is refined, long and aromatically persistent.

Food Pairing

Serve at the end of a meal in a tulip-shaped glass at 18–20°C. Pair with semi-sweet chocolate, almond biscuits, panforte, dried fruit, aged hard cheeses or espresso-led desserts.