

## Futural2

Young Grappa  
40% vol.



**International Taste  
Award 2020**  
Bronze Award

### Raw material

Grape pomace

### Ageing

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### Refinement

12 months in stainless steel containers

### Serving temperature

18°C

The grape pomace is collected fresh, also fermented, from selected suppliers and is carefully stored in silos. The distillation is carried out with steam at low temperature to allow the extraction of volatile components while preserving the most valuable ones. Strict selection is then carried out to identify the "softest" batches and there follows a careful "transformation" to the final alcohol content (40°) at a temperature which assures preservation of the aromatic component. Crystal clear, it is very intense on the nose, with fine distinct scents and very harmonious to taste, fragrant with fruity, elegant and persistent notes.

We have created a product that looks ahead and reinterprets the ancient tradition of Italian spirits. With moderate alcohol content and soft and refined, it is an "easy" grappa, suited to delicate palates after lunch and dinner.

### Sizes and packaging



50cl



70cl

