

The Storica Mini

Storica Riserva 50% vol.

Storica Bianca 50% vol.

Storica Nera 50% vol.

Raw material

Ingredients
Pomace

Ageing

Storica Riserva
At least 18 months in antique oak casks

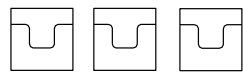
Serving temperature

18°C

For the *Storica Bianca* the grape pomace is collected fresh from selected suppliers and is stored in silos for up to a few months after the grape harvest. In this crucial phase it is very important to shelter it from the air according to a delicate method where the silo roof is covered to promote the conditions favourable to the yeasts which are responsible for alcoholic fermentation. Distillation occurs in eight copper pot stills. Crystal clear appearance, fine nose. Strong intensity, characterised by an intense and complex collection of aromas. Harmonious persistence. Also for the *Storica Nera* production the grape pomace is collected fresh from selected suppliers. A grappa of crystal clear appearance, it offers a rich and fine nose with strong notes. The aftertaste is harmonious and characterised by a round and balanced bouquet. The ageing of *Storica Riserva* occurs in antique oak casks, a wood that although repeatedly reused, releases the characteristic amber colour. Then a blend is made with grappas of different ageings, at least 18 months, some younger and others aged in wood for some years.

Give yourself the pleasure to taste with little sips the best of DOMENIS1898. Pick your favourite composition and set up your premium package with our pocket size grappas.

Sizes and packaging



50cl 50cl 50cl

Three packages with 10 pocket size packs (from 5 ml each one) for a total of 150 cl

Find out how to create the perfect drink on domenis1898.eu/mixology

