

Grappa 50°

Young Grappa
50% vol.

Raw material

Grape pomace

Ageing

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Serving temperature

18°C

The black and white grape pomace is collected fresh, also fermented, from selected suppliers. The distillation process "recovers" the primary volatile component which is ethyl alcohol, but there are hundreds and hundreds of other components which, although present in minute quantities, give the characteristic and unmistakable taste to this grappa. These elements are selected and concentrated by the distillation column and then condensed as they pass through the water-cooled coils. Colourless and crystal clear grappa with an intense aroma with a varied composition of scents. Its flavour is characterised by a long and pleasant persistence.

Grappa handcrafted from fresh and selected pomace in discontinuous copper plant. Very intense to the nose with a variegated and unique bouquet of scents, it remains on the palate with a long and pleasant persistence: values that clearly highlight the qualities of this fine and noble distillate with an unmistakable aroma.

Sizes and packaging

100cl

