

**Storica Nera**  
Young Grappa  
50% vol.



**International Frankfurt Spirits Competition 2020**  
Gold Award



**WWSA 2019**  
Double Gold Medal



**Spirito di Vite 2018**  
Gran Menzione d'Oro

**Raw material**

Grape pomace

**Ageing**

-

**Serving temperature**

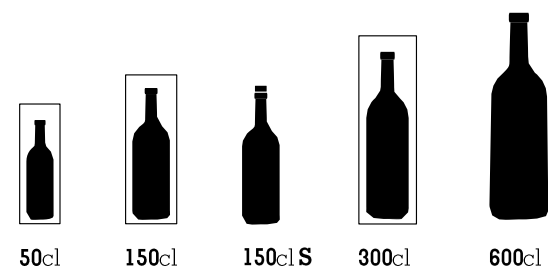
18°C

The alcoholic fermentation of the grape pomace occurs in the must and then in the cellar, a process that ensures a raw material rich in the best aromatic elements. The pomace is picked fresh from selected suppliers and is also stored in silos for up to a few months following the first racking. Distillation is done in eight copper pot stills, to produce a "raw" grappa with approximately 75 per cent alcohol. The "transformation" to the final alcohol content (50°) is made with water dilution and cold-filtration, at a temperature that assures the preservation of the aromatic component. 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.

Unquestionable excellence, a result of the mastery achieved by our distillers over the course of more than a century of experience. Refined and elegant, for those seeking finesse in the aromas and a long finish. For connoisseurs who know how to bask in the slow pleasures of life.



**Sizes and packaging**



Single package pack of 10 single-shots (5 ml each) in a carton of 10 packets (50 cl total)

