

Storica Riserva
Riserva Grappa
50% vol.



International Taste Award 2020
Bronze Award



Falstaff 2019
90 Punkte

Raw material

Pomace

Ageing

At least 18 months in antique oak

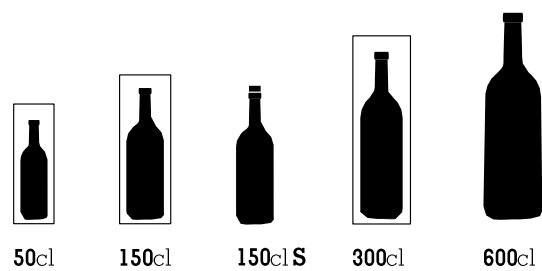
Serving temperature

18°C

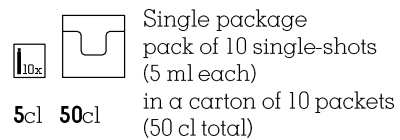
Distillation occurs in eight copper pot stills. The use of low temperature direct steam (slightly higher than 100°C), blown into the base of the distillation stills, enables the extraction of volatile components from the pomace without damaging them, especially the aromatic ones. After extensive selections to choose the best batches, ageing 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. There always follows a careful refinement in stainless steel tanks. Amber in colour, it fascinates with its distinct and sincere scents. The taste has a typical intensity, elegant in the length and fineness of its aromatic notes.

Our grappa aged in antique oak casks illuminates the glass with its amber colour. Distinct scents with immense variety and depth, tactile sensations that can be experienced only during the tasting of this aged distillate.

Sizes and packaging



50cl 150cl 150cl S 300cl 600cl



5cl 50cl

