

Grappa di Ribolla gialla

Young Grappa
38% vol.



Alambicco d'Oro 2020
Silver Medal

Raw material

Ribolla gialla grape pomace

Ageing

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Serving temperature

18°C

The grape pomace is collected fresh from selected suppliers and is separately stored in silos from the time of the original grape harvest. Distillation is done using a discontinuous plant with eight copper pot stills through direct steam. In the distillation column the volatile components from the still, many of which are in the original raw material, are selected, concentrated, and then condensed as they pass through water-cooled coils.

From Ribolla gialla grape pomace we get this crystal clear grappa. Every organoleptic characteristic of the original raw material is retained for a frank and fragrant scent. The moderate alcohol content does not preclude its persistence, making it a product with an intense and complex collection of aromas, suitable for every end of meal.

Sizes and packaging



50cl

