

# I III RE - Schioppettino

Barrique aged grappa  
40% vol.



Vitaly Design Int'l  
Packaging Competition 2020  
Etichetta d'Argento

### Raw material

Schioppettino grape pomace

### Ageing

At least 12 months in French durmast barrique

### Serving temperature

18°C

Schioppettino grape pomace is collected fresh from selected suppliers, then stored and processed separately. The distillation takes place in a discontinuous copper plant with 8 stills, with direct steam. After a careful selection of the batches suitable for ageing follows their resting in small barrels. The distillate "transformation" takes place at 40° alcohol content to accentuate its delicacy. Amber grappa with fine sensations of wood essences to the nose. Soft and intense vanilla sensation to the palate. The aftertaste of exotic fruit is pleasant, intense and prolonged.

Schioppettino, a noble native wine varietal that, thanks to the passion, wisdom and patience of our master distillers, was crowned one of the undisputable kings of our production. Precious distillate that tells distant stories heard in the barrel room silence. Intense and soft vanilla sensation to the palate replaced by a pleasant, intense and prolonged aftertaste of roasting.

### Sizes and packaging



70cl

