

Futura36
 Riserva Grappa
 40% vol.



Falstaff 2020
 90 Punkte



Alambicco d'Oro 2020
 Gold Medal



FI Trophy® 2020
 Gold Medal

Raw material

Grape pomace

Ageing

At least 18 months in antique oak casks

Serving temperature

18°C

After extensive selections to choose the most suitable batches of grappa from various black and white grape varieties, they are aged for eighteen months in antique casks in oak, a wood that even if repeatedly reused, releases the characteristic amber colour. With this type of wooden cask, rather than yielding aromas, the dominant process is the natural action of oxygen through the slats. This transforms a fresh distillate into a rounded and elegant acquavite.

As always, the product is then carefully refined in stainless steel vats for at least six months to allow the grappa to "settle" after such an important step. Clear and amber in colour, it is intense and elegant, very soft, yet still maintaining significant freshness. The aftertaste is lingering and enveloping.

The aged-in-wood version of the younger sister, Futura12. The oak cask passage generates the classic amber colour which qualifies the superior richness in terms of aromas and fragrances. A modern spirit which appeals to the most exacting tasters who seek both quality and moderate alcohol content at the same time.

Sizes and packaging

