

Neri Schioppettino

Young Grappa
40% vol.



WWSA 2021
Silver Medal



Alambicco d'Oro 2020
Silver Medal



ITA 2020
Bronze Award



Falstaff 2019
91 Punkte



Spirito di Vite 2018
Gran Menzione di Bronzo

Raw material

Schioppettino grape pomace

Ageing

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Serving temperature

18°C

The alcoholic fermentation of the Schioppettino grape pomace occurs in the must and then in the cellar. Distillation occurs in eight copper pot stills. Judicious cutting of heads and tails by the expert master distiller isolates a "heart" of the distillate free of defects and complete and balanced, with an alcohol content of approximately 75°. The "transformation" to the final alcohol content (40°) is achieved by water dilution and cold-filtration, at a temperature that assures the preservation of the fruity component. A colourless crystal clear grappa. The nose hints are frank and fragrant, elegant and fine. The taste is optimally persistent and balanced. Thanks to the pomace of the black grapes and its particular alcoholic fermentation, the resulting distillate is characterised by a round and balanced bouquet.

The spicy notes are fully perceptible, as well as the varied aromatic and olfactory composition. A spirit for those who prefer to approach the traditions of taste without losing the chance to explore the world of high-quality spirits.

Sizes and packaging



70cl



70cl

