

Grappa di Prosecco

Young Grappa
38% vol.



WWSA 2021
Silver Medal

Raw material

Glera 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. The «transformation» to the final alcoholic strength (38 °) is done by dilution with water and cold filtration, at a temperature that guarantees to preserve the fruity component.

From the pomace of the grape used to produce Prosecco wine we get this crystal clear grappa. Frank and fragrant scents match together with the pleasant persistence. A distillate with a moderate alcohol content with an intense and complex collection of aromas.

Sizes and packaging



50cl

