

Storica Nera
Young Grappa
50% vol.



Epulæ 2022
Anfora Platino



NY Intl Spirits Competition 2022
Silver Winner



IWSC 2022
Spirit Silver



Falstaff Spirits Special 2021
92 Punkte



FI Trophy® 2020
Gold Medal



WWSA 2019
Double Gold Medal



Spirito di Vite 2018
Gran Menzione d'Oro

Raw material

Grape pomace

Ageing

-

Serving temperature

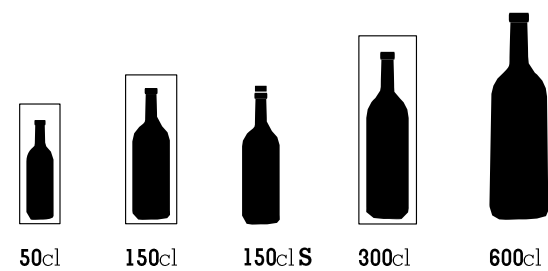
18°C

The alcoholic fermentation of the grape pomace occurs in the must and then in the cellar, a process that ensures a raw material rich in the best aromatic elements. The pomace is picked fresh from selected suppliers and is also stored in silos for up to a few months following the first racking. Distillation is done in eight copper pot stills, to produce a "raw" grappa with approximately 75 per cent alcohol. The "transformation" to the final alcohol content (50°) is made with water dilution and cold-filtration, at a temperature that assures the preservation of the aromatic component. A grappa of crystal clear appearance, it offers a rich and fine nose with strong notes. The aftertaste is harmonious and characterised by a round and balanced bouquet.

Unquestionable excellence, as a result of the mastery achieved by our distillers over the course of more than a century of experience. Refined and elegant, for those seeking finesse in the aromas and a long finish. For connoisseurs who know how to bask in the slow pleasures of life.



Sizes and packaging



Single package pack of 10 single-shots (5 ml each) in a carton of 10 packets (50 cl total)

