

## The Storica world

Storica Nera 50% vol.  
Storica Bianca 50% vol.  
Storica Uve 42% vol.

Storica Riserva 50% vol.  
Storica Nera Bio 50% vol.

### Raw material

Storica Nera, Bianca and Riserva Ingredients  
Pomace

Storica Nera Bio Ingredients  
Organic grapes pomace

Storica Uve Ingredients  
Grape

### Ageing

Storica Riserva  
At least 18 months in antique oak

### Serving temperature

18°C

The alcoholic fermentation of the *Storica Nera* 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.

Also in the *Storica Bianca* production pomace is collected fresh from selected suppliers. Crystal clear appearance, fine nose. Strong intensity, characterised by an intense and complex collection of aromas. Harmonious persistence.

*Storica Uve* alcoholic fermentation is monitored carefully in order to promote the best conditions, since the result of this process fundamentally affects the aromatic intensity of the distillate.

Distillation is performed shortly after alcoholic fermentation in order to preserve the freshness of the aromas. Refinement occurs in stainless steel vats for three to four months at the most to maintain the aromatic fragrance. The "transformation" to the final alcohol content (42°) is done by water dilution and cold filtration, at a temperature that assures the preservation of the dominant fruity component. A crystal clear acquavite with a fragrant and delicate bouquet. The aftertaste is harmonious and fine.

The ageing of *Storica Riserva* occurs in antique oak casks, a wood that although repeatedly reused, releases the characteristic amber colour. Then a blend is made with grappas of different ageings, at least 18 months.

*Storica Nera Bio* is a grappa made of organic pomace from selected certified suppliers. The pomace comes from organic grapes and is collected extremely fresh in distillery where is stored in dedicated spaces, sealed from air in order to preserve alcoholic fermentation. Dedicated equipment is employed for production, while the distillation plant is carefully cleansed to eliminate the residues of other processes prior to its use. *Storica® Nera BIO* offers a rich and fine nose with strong notes. The aftertaste is harmonious and characterised by a round and balanced bouquet.

Pick the unquestionable quality of the Storica line to find the perfect end of meal.

A top-of-the-range Spirits selection: try the difference and take up the tasting pleasure...



### Sizes and packaging



50cl 50cl



150cl S

This proposal includes:

- . Storica Nera 50 cl
- . Storica Bianca 50 cl
- . Storica Nera Bio 50 cl
- . Storica Uve 50 cl
- . Storica Riserva 50 cl
- . Storica Nera 150 cl