

Grappa 40°

Aged Grappa
40% vol.

Raw material

Grape pomace

Ageing

At least 12 months in wooden barrels

Serving temperature

18°C

Selected, fresh grape pomace is used for distillation.

The suitable grappa batches start the ageing process in wooden casks for at least a year. 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.

The "transformation" to the final alcohol content (40°) is achieved by water dilution and cold-filtration, at a temperature which assures the preservation of the fruity component.

An amber spirit with intense yet fine scents and a soft taste typical of a skilfully cask-aged grappa. The persistence is elegant and pleasant.

Distillate aged in old oak barrels. An amber grappa in a 100 cl size bottle; intense, fine and with a soft taste: all characteristics of a grappa wisely aged in wood with an elegant and pleasant persistence.

Sizes and packaging



100cl

