

Grappa Invecchiata

Aged Grappa

38% vol.

Raw material

Grape pomace

Ageing

At least 12 months in durmast barrels

Serving temperature

18°C

After extensive selections to choose matches of the most suitable grappa, the ageing for at least twelve months in antique wooden barrels follows. Our ageing techniques privilege the natural action of oxygen through the staves instead of the extraction of the aromas, transforming a fresh and rich aromatic peaks into a round and elegant grappa.

Round and elegant, with a slightly amber colour. The intense and fine scents to the nose match the elegant harmonious and persistent taste to the mouth. A distillate with a moderate alcoholic content suitable for those looking for grappa emblem of a long-standing tradition.

Sizes and packaging



50cl

