

Storica Bianca
Young Grappa
50% vol.



ISW 2023
Gold Medal



IWSC 2023
Silver Medal



ITA 2020
Top50



ITA 2020
Top50



Falstaff 2019
89 Punkte

Raw material

Grape pomace

Ageing

-

Serving temperature

18°C

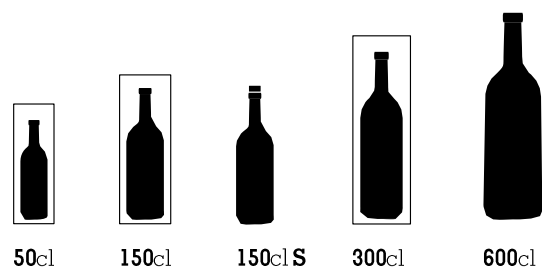
The grape pomace is collected fresh from selected suppliers and is stored in silos for up to a few months after the grape harvest. In this crucial phase it is very important to shelter it from the air according to a delicate method where the silo roof is covered to promote the conditions favourable to the yeasts which are responsible for alcoholic fermentation. Distillation occurs in eight copper pot stills. Crystal clear appearance, fine nose. Strong intensity, characterised by an intense and complex collection of aromas. Harmonious persistence.

A timeless distillate, that all grappa lovers know and love.

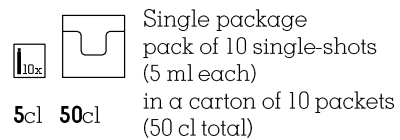
The absolute best in the art of distillation. The sensory notes of the fresh pomace make for a mix of aromas and tactile sensations in the mouth which few can resist.



Sizes and packaging



50cl 150cl 150cl S 300cl 600cl



5cl 50cl

