

Blanc Ribolla gialla Riserva

Riserva grappa
40% vol.



Alambicco d'Oro 2023
Silver Medal



Falstaff 2023
93 Punkte

Raw material

Ribolla gialla grape pomace

Ageing

At least 18 months in antique oak casks

Serving temperature

18°C

The Ribolla gialla pomace is collected fresh and separately ensiled already at harvesting. Distillation occurs in eight copper pot stills with direct steam, followed by ageing for eighteen months in antique oak casks. With this type of wooden vat, the natural action of oxygen through the staves is privileged over the aroma extraction. This transforms a distillate rich in aromatic peaks into a round and elegant acquavite. An accurate refinement in stainless steel tanks for at least 6 months always follows, allowing the grappa to «settle», after such an important transition. Slightly amber in colour, it has a pleasant olfactory intensity and finesse which culminates in an elegant, persistent and harmonious aftertaste.

A grappa made from the pomace of Ribolla gialla native grape variety, aged 18 months in antique oak casks. Ideal for every end of meal and yet refined to perfectly suit meditation. The amber colour that pleased the eye anticipates the pleasure of tasting.

Sizes and packaging



70cl



70cl

