

Neri Refosco

Young Grappa
40% vol.

Raw material

Refosco grape pomace

Ageing

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Serving temperature

18°C

The alcoholic fermentation of the Refosco grape pomace occurs in the must and then in the cellar. It is collected fresh from selected suppliers and stored in silos from the moment of first racking. 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. This is conducive to an environment which favours the perfect conservation of the material even for some months. Distillation occurs in eight copper pot stills. Refinement in stainless steel tanks for at least one year confers a greater balance compared to freshly distilled alternatives. A colourless crystal clear grappa. The nose hints are frank and fragrant, elegant and fine. The taste is optimally persistent and balanced. Thanks to the pomace of the black grapes and its particular alcoholic fermentation, the resulting distillate is characterised by a round and balanced bouquet.

As masters in distillation, with this grappa we wanted to pay homage to an ancient indigenous grape variety of the same name. The result is a clear and transparent grappa with an olfactory and sensorial memory that remains firmly rooted in the tradition of classic spirits. For those who prefer the distinct aromas associated with a single grape variety.

Sizes and packaging



70cl



70cl

