

Blanc Ribolla gialla

Young Grappa
40% vol.

Raw material

Ribolla gialla grape pomace

Ageing

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Refinement

12 months in stainless steel containers

Serving temperature

18°C

The Ribolla gialla fresh pomace is collected from selected suppliers and is separately stored in silos from the time of the original grape harvest.

Distillation is done in eight copper pot stills, to produce a "raw" grappa with approximately 75 per cent alcohol. In the distillation column the volatile components from the still are selected and concentrated; they are then condensed as they pass through the water-cooled coils. 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. The taste is pleasantly persistent. The white grape pomace confers on the distillate an intense and complex set of aromas.

From the indigenous grape variety of the same name we get this clear and very fine grappa. All the aromatic characteristics of the original grapes are retained for a frank and delicate scent. The moderate alcohol content will not compromise the smoothness and persistence, making it the ideal drink to be savoured after any meal.

Sizes and packaging



70cl



70cl

