

## Blanc e Neri Riserva

Riserva Grappa

40% vol.

### Raw material

Grape pomace

### Ageing

at least 18 months in antique oak casks

### Refinement

6 months in stainless steel containers

### Serving temperature

18°C

This is a blend of grappas from white and black grape varieties.

After extensive selections to choose the most suitable grappa batches, ageing occurs for eighteen months in old oak casks, a wood that although constantly reused releases the characteristic amber colour. With this type of wooden cask, rather than yielding aromas, the dominant process is the natural action of oxygen through the slats. This transforms a fresh distillate rich in aromatic highlights into a rounded, and elegant acquavite.

As always, the product is then carefully refined in stainless steel vats for at least six months to allow the grappa to "settle" after such an important step.

With a slightly amber colour, it has a pleasant intensity and aroma that culminates in an elegant aftertaste, persistent and harmonious.

This is a blended composition of the best of grappas in the 18-month old wood aged product line. Ideal after every meal yet also perfectly refined for meditation. The amber colour that meets the eye anticipates the pleasure of tasting.

### Sizes and packaging



70cl



70cl



150cl

