

Grappa 40°

Young Grappa
40% vol.

Raw material

Grape pomace

Ageing

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Refinement

12 months in stainless steel containers

Serving temperature

18°C

The grape pomace is collected fresh, also fermented, from selected suppliers. The use of low temperature steam (slightly higher than 100°C) enables the extraction of volatile components from the best pomace without damaging them, especially the aromatic ones. Judicious cutting of heads and tails is carried out by the master distiller, an expert with perfect knowledge of the raw material to be processed, in this case so heterogeneous that during storage it evolves from day to day. Refinement in stainless steel vats for at least one year confers a greater balance compared to freshly distilled alternatives. Colourless and crystal clear grappa, clean-scented and harmonious, the taste is completed with a significant persistence.

Frank like the territory where it is produced, with the mastery and skill of expert master distillers. A series of grappas with increasing strengths, never demanding but always generous in their construction and unmistakable on the palate. Ideal for all end-of-meal moments, offering the choice of the right alcohol level to celebrate one's ability to enjoy life.

Sizes and packaging



100cl

