

Grappa 50°

Young Grappa
50% vol.

Raw material

Grape pomace

Ageing

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Refinement

12 months in stainless steel containers

Serving temperature

18°C

The black and white grape pomace is collected fresh, also fermented, from selected suppliers. The distillation process "recovers" the primary volatile component which is ethyl alcohol, but there are hundreds and hundreds of other components which, although present in minute quantities, give the characteristic and unmistakable taste to this grappa. These elements are selected and concentrated by the distillation column and then condensed as they pass through the water-cooled coils. Colourless and crystal clear grappa with an intense aroma with a varied composition of scents. Its flavour is characterised by a long and pleasant persistence.

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

Sizes and packaging



100cl

