

## Grappa alla Ruta

Flavoured Grappa  
40% vol.



### Raw material

Grape pomace, Ruta Graveolens

### Ageing

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### Refinement

12 months in stainless steel containers

### Serving temperature

18°C

Organically produced. Grappa from black and white grape pomace flavoured with Ruta Graveolens (Rue), a herbaceous medicinal plant with yellow flowers and small oval-shaped leaves. This plant, typical of southern Europe, is present throughout Italy from the plains to mountain areas, in both stony and sunny locations. Distillation occurs in eight copper pot stills at low temperature. The product is refined in stainless steel vats for at least one year prior to aromatisation with the infusion of Rue-based grappa and finally, a sprig of the plant is included in the bottle. Dedicated equipment and storage areas are employed in order to respect certified organic procedures, while the distillation plant is carefully cleansed to eliminate the residues of other processes prior to its use. Crystal clear with a natural colour which varies from pale chlorophyll hues to deep green. The pleasant and characteristic scent of Rue is evident. Good persistence on the palate with the unique and characteristic nuance of Rue.

Organically produced for those who prefer the certainty of a natural product. The light green chlorophyll colour accompanies the delicate but distinct taste of Rue, whose delicate aroma is reminiscent of evanescent herbaceous scents. A metaphor and at the same time an all-natural reality.

### Sizes and packaging



50cl

