

**Prativa**  
 Young Grappa  
 40% vol.



**Raw material**

Pomace from organically grown grapes

**Ageing**

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**Refinement**

12 months in stainless steel containers

**Serving temperature**

18°C

Organically produced. Grappa made from organic pomace from selected certified suppliers. The pomace comes from grapes grown according to the practices of organic farming and strictly fermented and stored separately.  
 Distillation occurs in eight copper pot stills at low temperature steam.  
 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.  
 A grappa of brilliant clarity, it smells intensely fresh and direct. The taste has complete harmony, it is soft, balanced and with a pleasantly prolonged persistence.

Organically produced for those who prefer the certainty of a natural product.  
 A careful selection of rigorously certified grape pomace for the creation of a product which exalts special aromatic notes.  
 A grappa characterised by an intensity and frankness typical of productions based on commitment to everything natural.

**Sizes and packaging**



50cl

