

Clear grappa



TASTING NOTES

FLAVOUR

Before tasting, the grappa must rest in the glass for a few minutes; while it oxygenates, the aromas are exalted and the nose-palate harmony is complete.

AROMA

Fine, fragrant, intense, pleasantly fruity, characteristic, elegantly delicate, with evident floral and aromatic hints.

BASIC INFORMATION

Raw material:

Fermented pomace of Merlot 100%

Area of production:

Gambarogno, Contone

Distillation:

In special and exclusive copper pot stills with a very slow removal of the heads and tails, to allow the volatile components, responsible for fragrances and aromas, to reach the correct evaporation and subsequent condensation.

PROPERTIES

Colour:

Transparent crystal white

Alcoholic content:

43% Vol.

SERVING

In special crystal bulb glasses.

IDEAL SERVING

Temperature:

room temperature around 16°C

Tasting:

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Pairings:

excellent paired with dark chocolate, dried fruit, honey. It can be added to fruit salad, desserts, ice cream or to exalt the aroma of coffee.