

GRAPPA PROSECCO 40°

Cod. 200

Grappa crafted by master distillers.
Exhibits smooth and well-balanced aromas
of fresh and citrus fruits typical of Prosecco.

TECHNICAL DATA

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| Grapes: | 100% Glera |
| Production Area: | Veneto Region |
| Distillation method: | Steam distilled with a continuous still. The procedure involves an initial de-alcoholization of the pomace and a subsequent rectification of the phlegm obtained. |
| Aging: | In Slavonian oak wood for at least 18 months |

ORGANOLEPTIC PROFILE

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| Color: | Pale yellow |
| Bouquet: | the initial point of alcohol is fascinating, followed by the harmony of fruity aromas |
| Flavour: | Strong impact with a prevalence of alcohol |
| Retro-olfactory sensations: | the elegance of the bouquet, perceived in the olfactory phase, is also reiterated upon retro-olfactory examination, ending with a suffused citrus note |
| Food pairings: | Dry pastries, cantucci, dark chocolate |
| Serve at: | 17° C |

