

# GRAPPA

**BOTTLES**  
500 ml

**CARTON**  
6 Bottles



<b>CATEGORY</b>	Young grappa distilled in a bain-marie by discontinuous steam method.
<b>POMACE</b>	Produced with selected pomace from Sangiovese grapes
<b>TYPE OF DISTILLATION</b>	Bain-marie with discontinuous steam method
<b>AREA OF PRODUCTION</b>	Pesaro
<b>ALCOHOL</b>	40,0% vol.
<b>AGEING</b>	No

## ORGANOLEPTIC CHARACTERISTICS

Young, perfectly clear and colourless grappa.  
Once tasted, it expresses the aromatic complexity of Sangiovese.

### AROMA

On smell, hints of undergrowth can immediately be perceived, giving way to a fragrant floral bouquet (violets above all) and notes of fresh wild strawberries and grapes.

### FLAVOUR

The taste is fine and round, the final sensation is pleasant and rich in fruity notes.

### SERVING TEMPERATURE

Excellent to 12-14 °C

