Classical Grappa

VINEYARD
Cabernet

CATEGORY
White grappa

ALCOHOL CONTENT
40% vol.

DISTILLATION
The pomace is distilled in discontinuous copper plants in a bain-marie. This system involves heating the water in a cavity which in turn heats the grape skins present in the still. The final blend is fragrant, decisive, with a particularly accentuated personality, which leads to a dry and robust grappa in the finest tradition of the Piave.

SENSORY NOTES
Bouquet: the scent sensations are broad, elegant with hints of berries and licorice.

Taste: the palate is vigorous and dry.

Glass:
Medium-sized
tulip-shaped glasses

Available format:
0,50 L

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