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GRAPPA DI GRIGNOLINO

APPELLATION: Grappa di Grignolino without aging

COLOR: colorless, limpid, crystal clear

ALCOHOL: 42% vol

VARIETAL COMPOSITION: Grignolino 100%

SERVICE TEMPERATURE: 20°C

PRODUCTION: it rests for at least 8 months in steel tanks

DISTILLATION: discontinuous method, typical of the Piedmontese artisan tradition, in six direct steam copper stills.

NOTES: *the nose reveals pleasing aromas of pear, banana, apple, peach, and wisteria. In the mouth it is intense, with excellent softness and a pleasant sweet note. The finish is persistent with flavors of pear and peach.*