



GRAPPA di grignolino



APPELLATION: Grappa di Grignolino without aging

COLOR: colorless, limpid, crystal clear

ALCOHOL: 42% vol

GRAPE VARIETY: Grignolino 100%

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.

QUANTITY: 150 bottles

SERVING TEMPERATURE: 20 °C

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.

FOOD PAIRING: the most classic and successful combination is certainly dark chocolate. Try it with very aged, spicy, or blue cheeses as well as particularly spicy cured meats.

FORMATS: 700 ml