



GRAPPA DI MOSCATO

GRAPPA OBTAINED BY POMACE OF MOSCATO GRAPES ONLY. IT HAS SOFT STRAW COLOR.

It shows from the beginning the unmistakable, engaging and intense aroma of Moscato grapes. On the palate, softness and aromaticity are equal in this extremely mellow grappa with a long and persistent aftertaste.

RAW MATERIAL

Pomace of Moscato grapes.

DISTILLATION AND PROCESSING

Discontinuous distillation in small copper boilers and demethylation with double column.



Distilled according to our classic method: steam powered copper alembic (still).



Aging in wood for at least 18/24 months

NOTE DEGUSTATIVE

Aromatic and fruity, Grappa di Moscato fully recalls the grape variety of origin. Soft, enveloping and aromatic with an intense and persistent aftertaste.



Soft straw color.



Aromatic, fruity.



Gentle, elegant and with a fine and engaging aftertaste.



GRAPPA OF MOSCATO FROM PURE POMANCE

40°

70 cl

