

MONTANARO

DISTILLERIA FONDATA NEL 1885

LE GRAPPE: GLI OMETTI

GRAPPA MADE FROM PURE SELECTED MOSCATO GRAPE MARCS ONLY.

Soft straw-coloured, bold and intense perfume typical of Moscato grapes. To the palate this Grappa combines smoothness and aromaticity resulting extremely lovely and with a long finish.

RAW MATERIAL

Pure selected Moscato grape marcs only.

DISTILLATION AND PRODUCTION CYCLE

batch (discontinuous) distillation in small alembics in copper and separation of good alcohol from methyl alcohol using double column.



Distilled according to the Montanaro traditional method: alembics in copper alimented by steam.



Refinement in oak barrels for about 18-24 months.

TASTING NOTES

Aromatic and fruity, the grappa di Moscato brings to the mind the vineyard origins. Smooth, balanced and aromatic with a long finish.



Pale straw-coloured.



Aromatic, fruity.



Smooth, fruity.



GRAPPA DI MOSCATO DI PURA VINACCIA

% 40°

50 - 70 cl

