



GRAPPA RISERVA

MARC: distillate of fermented marc
of a blend of white and red grapes.

DISTILLATION PERIOD: first days following devatting.

DISTILLATION SYSTEM: Discontinuous with steam flow.

MATURATION: 2 years in small durmast cask.

ALCOHOLIC CONTENT: 43%

FIRST YEAR OF PRODUCTION: 1995

ORGANOLEPTIC CHARACTERISTICS

COLOUR: amber, with topaz yellow shades.

BOUQUET: spicy and dry fruit.

FLAVOUR: dry, warm, well-rounded, with
a long aromatic persistence.

SERVING TEMPERATURE: serve at room temperature.



CAPARZO

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