



## GRAPPA DI CUPRESE

### GRAPPA DI VERDICCHIO

**Type:** grappa made with grape marc used to produce Verdicchio Cuprese

**First year of production:** 1992

**Process:** distillation, straight after the wine is drawn off the vat, in copper alembics with the Bain Marie system to extract the smoother and more pleasant organoleptic parts. The liqueur is then refined in stainless steel tanks to obtain a young grappa that expresses the freshness of its original marc.

**Alcohol content:** 42% vol

**Colour:** limpid, crystal clear

**Scent:** remarkably fine, persistent, full and sincere, with a sensation of wild fruit

**Taste:** dry with a soft touch, warm, embracing, extremely smooth

**Serving temperature:** 18°C