



GRAPPA DI VERDICCHIO

INVECCHIATA

Type: grappa made with grape marcs 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 grappa is then in barriques for 5 years

Alcohol content: 50% vol

Colour: amber

Scent: fine and persistent, ample with elegant wooden oak hint

Taste: Fine, intense, persistent, mellow and very harmonious

Serving temperature: 18°C