

GRAPPA AMERICAN OAK

Classic and full-bodied

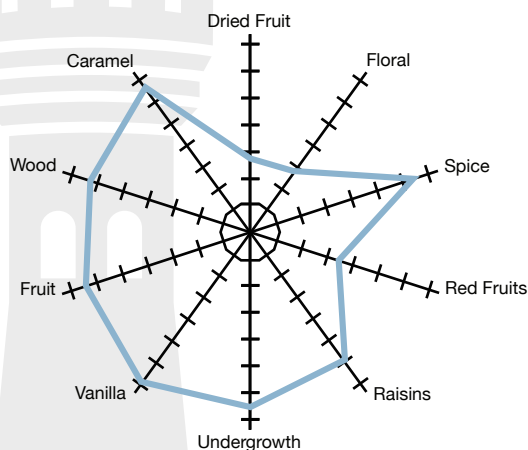
Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small American Oak wood barriques and kept in a dark environment. During its 18-month aging process, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

Organoleptic Properties

A beautiful warm mahogany color, this grappa releases a fragrance that's ample, enveloping and full of personality. Its wood, vanilla and dried grape notes come from the slow maturation in an American Oak barrique and combine with the aromas of undergrowth and raisin. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with initial hints of caramel that evolve towards end notes wrapped in the taste of Vin Santo. The olfactory persistence of its fruity accents is long-lasting and satisfying.

Sensory Profile



Alcohol by volume: 40%

Category: **GRAPPA REFINED IN AMERICAN OAK WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD**

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS

