



COLLESI

MAESTRI DEI DISTILLATI

LACRIMA GRAPPA

Smooth and multifaceted

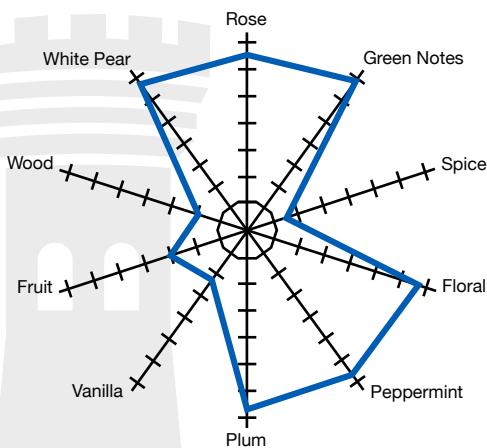
Raw Material

Its fermented marc comes from the prestigious red grapes in Lacrima di Morro d'Alba from the Marche region, characterized for their high acidity and medium sugar content. It is distilled using a bain-marie method with discontinuous steam, which fully expresses the rich floral nuances that make this unaged grappa so unique and a product of absolute excellence.

Organoleptic Properties

A transparent and luminous grappa, rich in aromatic nuances. Its fragrance opens up with soft plummy notes that join with peppermint and flowers. Its precious green notes complete its colorful bouquet, as hints of rose are quite distinctive and, at the same time, subtle and discrete. The taste unveils itself as velvety and imposing, with a decisively balanced trace of alcohol. It has a prolonged persistence on the palate and nose, with a surprising touch of pear at the end.

Sensory Profile



Alcohol by volume: **40%**

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: **12/14°**

Available sizes: **700 ML BOTTLE**

Aging: **no**

