



COLLESI

MAESTRI DEI DISTILLATI

VERDICCHIO GRAPPA

Clear and radiant

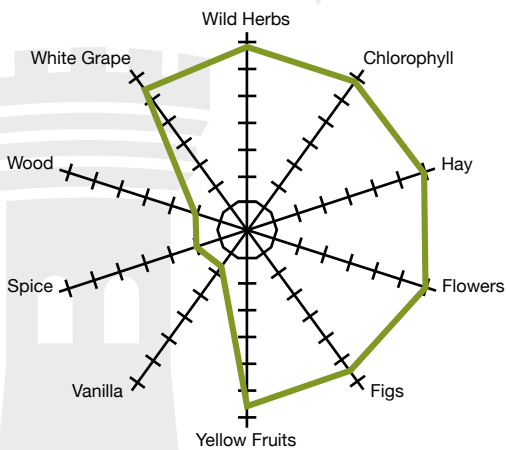
Raw Material

Enthusiasts and professional tasters, who tend to appreciate the sensorial complexity of a wine like the Marche's Verdicchio, will be pleasantly surprised to find it intact, if not elevated in this grappa with intoxicating aromas. The discontinuous bain-marie distillation method enhances the multifaceted nature of this white grape with strong acidity and high sugar content from the vines of Castelli di Jesi.

Organoleptic Properties

Its bright and luminous transparency anticipates its radiant taste, with strong hints of figs, yellow fruits and floral notes. Wild herbs, hay and chlorophyll evoke the characteristics of the wine, enriching its fragrance. Noticeable alcoholic notes emerge on the palate, but with great balance and finesse. Optimal olfactory persistence, with traces of grape and a warm, smooth closing.

Sensory Profile



Alcohol by volume: **40%**

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

Serving Temperature: **12/14°**

Available sizes: **700ML BOTTLE**

Aging: **no**

