

Grappa Pietra Nera



POMACE ORIGIN

This product is obtained from the distillation of our destemmed red grape pomace that has been carefully selected.

DISTILLATION

Discontinuous copper steam stills are used.

Careful monitoring of the stills is important for this product to avoid that during high temperature distillation the final result is not compromised. In fact, the finesse and fragrance, as well as the fruity and aromatic components, are very unstable elements and are easily degradable with high distillation temperatures. Therefore, thoroughness and patience are very important factors during the distillation process.

SENSORY FEATURES AND TASTING NOTES

Grappa Pietra Nera is transparent and brilliant. On the nose, an intense note of mature red fruits and a sensation of smoothness and a fruity and decisive aftertaste.

ALCOHOL 45% vol

SERVING TEMPERATURE 16-18 ° C