

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

GRAPPA DI LUGANA

LUGANA POMACE

From the artisanal steam distillation of our best Lugana pomace in small copper boilers. With clear refined scents of sweet fruit.

AGEING

In stainless steel

CHEMICAL ANALYSIS

Alcoholic content 45% by vol.

DISTILLATION METHOD

Batch

SENSORY ANALYSIS

Obtained from Lugana pomace, it is colourless, limpid and crystalline. Best served 9-13°C.

TYPE OF STILL

Small copper boilers

DISTILLATION TEMPERATURE

110°C in water vapour

PRODUCED IN ITALY

