

GRAPPA NOTTE A SAN MARTINO

GRAPPA DI MERLOT

Obtained from dried grape pomace, this grappa has a smooth and refined flavour, with scents of raisin, ripe fruit and citrus. Sweet, soft and persistent to the palate, with dried fruit tones, it leaves a pleasant warm sensation.

DESIGNATION OF ORIGIN

Grappa di Merlot

AGEING

In stainless steel

CHEMICAL ANALYSIS

Alcoholic content 45% by vol.

DISTILLATION METHOD

Batch

SENSORY ANALYSIS

Obtained from dried grape pomace, it is limpid and crystalline. Sweet, smooth and persistent to the palate, with dried fruit tones, it leaves a pleasant warm sensation.

TYPE OF STILL

Small copper boilers

DISTILLATION TEMPERATURE

110°C in water vapour

AGEING

At least 24 months

