



0.50 L

## *Grappa di Refosco*

GRAPPA DI REFOSCO VALPANERA IS A SINGLE GRAPPA, DISTILLED FROM A SELECTION OF OUR BEST REFOSCO'S POMACE. THE DISTILLATION IS DONE AS SOON AS THE POMACE IS SEPARATED FROM THE MUST, THANKS TO A STEAM BOILER, THAT COLLECTS ALL THE AROMA AND CHARACTER OF OUR GRAPPA. THIS PARTICULAR DISTILLATION METHOD, THE QUALITIES OF THIS GRAPE VARIETY, THE METICULOUS ATTENTION GIVEN TO CONSERVATION AND THE FOLLOWING POMACE DISTILLATION CREATED A HIGH LEVEL, OUTSTANDING GRAPPA. WITHOUT ANY AGING OR AROMA CORRECTION OUR GRAPPA KEEPS A STRONG, SOMETIMES PROVOKING, PERSONALITY BASED ON AN EXCELLENT QUALITY.

GRAPPA: YOUNG AND AROMATIC

ALCOHOL CONTENT: 50% VOL

GRAPE VARIETY: REFOSCO DAL PEDUNCOLO ROSSO

BOILER TYPE: DISCONTINUOUS BY STEAM

APPEARANCE: CRYSTAL CLEAR

COLOUR: COLOURLESS

NOSE: VERY INTENSE AND PERMANENT

PALATE: WARM, TYPICAL, PERSISTENT, MUSK AND PLUM REMINISCENCE

NOTE: OUR REFOSCO'S GRAPPA IS SUITED TO PALATES WHO LIKE THE GENUINITY AND AUTHENTICITY OF THINGS RATHER THAN SOPHISTICATED PRODUCTS. ITS SINCERE CHARACTER WILL SURELY LEAVE GREAT IMPRESSION ON THE CONSUMER.

