

Grappa di Ruché

Area of production:

Castagnole Monferrato (Piedmont).

Vine training system:

Marc's from our vineyards.

Grape variety:

Ruché.

Fermentation and distillation:

Traditional technique in special vats under vacuum to prevent olfactory elements from being lost; the next distillation is done in discontinuous vapor stills.

Ageing:

Aged in French oak casks.

Colour:

Amber with lovely golden reflections.

Nose:

Intense, persistent, softly aromatic, with violet fragrances.

Palate:

Warm mouth feel, fine and silk, harmonious.

Bottle:

Sabina Quadra - Gold serigraphy.

Chanel Model.

Color white.

Closure:

Cork.

Sizes available:

Bottle 0,50 L.

Abv:

40%.

Serving temperature:

12-14 Degrees.

