Grappa di Ruché

Area of production:
Castagnole Monferrato (Piedmont).

Vine training system:
Marcs from our vineyards.

Grape variety:
Ruchè.

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.

