

## Grappa di Ruché

**Area of production:**

Castagnole Monferrato (Piedmont).

**Vine training system:**

Margs 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.

