



GRAPPA DI NERO DI TROIA

Marc: Nero di Troia single variety.

Production area: Ruvo di Puglia countryside.

Distillation: after the fermentation, the best marcs are brought to the distillery establishment as soon as possible. Here they undergo then an accurate distillation, according to the technique of discontinuous distillation, with careful separation of heads and tails.

Organoleptic characteristics: the transparent and crystalline colour is typical of a single-varietal grappa. The aroma is enhanced by the scents of red fruits, with final spicy notes. It stands out for its soft and harmonic flavor. The tasting closes with a persistent sensation of intense freshness.

Food pairing: well-deserved breaks with dark chocolate and traditional desserts.

Serving temperature: 10 - 12 C°

Perfect to be served in its characteristic narrow tulip glass and left to rest for about 10 minutes before being tasted.

Analytic data

ABV: 42%

Packaging: bottle 0,5 l

