

MONTANARO

DISTILLERIA FONDATA NEL 1885



**WHITE, CLEAN AND CLASSIC
GRAPPA FROM PURE MARCS OF
OUR LOCAL VINEYARDS.**

It has a dry and delicate perfume and a pleasant and clean flavour.

RAW MATERIAL

Pure mixed marcs.

DISTILLATION AND PRODUCTION CYCLE

Batch (discontinuous) distillation in small copper boiler and separation of good alcohol from methyl alcohol using double column.



Distilled according to the Montanaro traditional method: steam alembics in copper.



Refinement in stainless steel.

TASTING NOTES

Quite a dry grappa, suitable to put in addition to a coffee.



Colourless, transparent and crystalline.



Intense, quite dry.



Dry, clean.



GRAPPA BIANCA

LA BRANDA

% 40°

70 - 100 - 150 cl

