

MONTANARO

DISTILLERIA FONDATA NEL 1885

LE GRAPPE: GLI OMETTI

THIS GRAPPA IS OBTAINED FROM MARCS OF DIFFERENT VARIETIES OF PIEDMONTSE GRAPES.

The colour is light yellow, due to the refinement in aged oak barrels which give an elegant perfume and softness to the palate.

RAW MATERIAL

Marcs of different varieties of Piedmontese grapes.

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.



Refinement in oak barrels for about 18-24 months.

TASTING NOTES

As it is a distillate of various vineyards, it offers us a wide range of harmonious scents; in the mouth it is elegant with toasted notes due to ageing in oak barrels.



Soft straw-coloured.



Bouquet of perfumes, delicate.



Intense, delicate toasted notes of vanilla and cocoa.



GRAPPA DEL PIEMONTE DI PURA VINACCIA

% 40°

50 - 70 cl

