

MONTANARO

DISTILLERIA FONDATA NEL 1885

LE GRAPPE: GLI OMETTI

CLEAR AND CRYSTALLINE, THIS GRAPPA RELEASES A DELICATE SCENT WITH MARKED NOTES OF FRESH GRAPE MARCS.

In the mouth it is full-bodied and rounded. It has the perfect balance between the warmth of alcohol and the aroma of Dolcetto. Classic white grappa obtained from pure Dolcetto grape marcs from prestigious d.o.c. piemontese.

RAW MATERIAL

Pure selected Dolcetto grape marcs only.

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: alembics in copper steam powered.



Refinement in stainless steel.

TASTING NOTES

Grappa with a fine, delicate and freshness typical of the grape variety of origin. On the palate the Dolcetto grappa is intense, persistent and dry.



Colourless, limpid and crystalline.



Delicate, fine and fresh.



Intense, persistent and dry.



GRAPPA DI DOLCETTO DI PURA VINACCIA

43°

50 - 70 cl

