



MONTEVERRO

Toscana

GRAPPA

SELECTION: We select the best pomace from the estate grown grapes of Merlot, Cabernet Sauvignon and Cabernet Franc.

ALCOHOL: 42% vol.

DISTILLATION

The pomaces are kept at 5° C after pressing and brought to the distillery in the next 24 hours in order to insure the best aromatic quality and the less oxidation possible. The distillation process takes place on fresh pomace in an artisanal discontinuous system where small copper boilers are emptied after each distillation and filled again with fresh pomace. This discontinuous system allows a head and tail cut of each pomace lot to deliver the finest aromas of each. The result of this labour-intensive method is a particularly pure yet round grappa with a wide variety of aromas.

TASTING NOTES

Crystal clear grappa, with delicate aromas of fresh pomace, herbs and green olives. Powerful and round mouthfeel with a finish on floral notes.

www.monteverro.com

