



Moscato Grappa

———— Istituto Agrario San Michele

INGREDIENTS

Pomace of Moscato Giallo grapes from the Fontane Alte vineyard

FERMENTATION

In special temperature-controlled vats

DISTILLATION In a steam-heated pot still, after a very brief maceration

MATURATION Storage at high proof for approximately 8 months

ALCOHOL 43%

TASTING NOTE

An elegant grappa with an intense, aromatic nose, characteristic of Moscato (Muscat) grapes. Its flavour is fascinating, harmonious and very persistent

SIZES AND PACKS bottle 50 cl