



## Pinot Nero Grappa

———— Istituto Agrario San Michele

### INGREDIENTS

Pinot Nero grape pomace

### FERMENTATION

In special temperature-controlled vats

**DISTILLATION** In a steam-heated pot still

**MATURATION** Storage at high proof for 12 months

**ALCOHOL** 43%

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### TASTING NOTE

The Pinot Nero grappa displays delicate, complex aromas with a wealth of hints and nuances. Its flavour is clean, intense, quite forthright and very appealing

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**SIZES AND PACKS** bottle 50 cl