

PS
wine

premium wine selection

Vini di Qualità

Grappa di Pinot Nero

Istituto Agrario di San Michele all'Adige

PRODUCTION AREA

Trentino, Italia

RAW MATERIAL

Single – marc grappa; Pinot Nero.

DISTILLATION

Discontinuous alembic in bain-marie.

MATURATION

Conservation with high alcoholic content for a period of 12 months

ALCOHOL

43%

TASTING NOTES

Pinot Nero grapes, de-stemmed, are gently pressed and vinified in red. The marc obtained is slowly distilled in order to preserve the best varietal characteristics.

The Pinot Nero grappa has a typical aroma, delicate and rich in nuances. The taste is characteristic, net, rather decided. Serve at a temperature of 17-18°C.

SIZES AND PACKAGING

70 Cl.

