

PS
WINE

premium wine selection

Vini di Qualità

Grappa di Traminer

Istituto Agrario di San Michele all'Adige

PRODUCTION AREA

Trentino, Italia

RAW MATERIAL

Single marc grappa; untreated Gewürztraminer marc fermented in special tanks.

DISTILLATION

Discontinuous alembic in bain-marie.

MATURATION

Conservation with high alcoholic content for a period of about 8 months.

ALCOHOL

43%

TASTING NOTES

The marcs of Traminer grapes are among the most difficult to distil, while presenting a strong aromatic potential. The main goal is to select and preserve the varietal heritage in function of the type of product to be obtained.

The Grappa has an intense scent that often recalls the rose, coupled to the shank of geranium with agrumate nuances. The taste is particularly intriguing and has in its persistence the main character.

Must be tasted with attention, preferably fresh (15°C).

SIZES AND PACKAGING

70 Cl.

