

PS
wine

premium wine selection

Vini di Qualità

Grappa Invecchiata Castel San Michele

Istituto Agrario di San Michele all'Adige

PRODUCTION AREA

Trentino, Italia

RAW MATERIAL

Mixed white marc grappa.

DISTILLATION

Discontinuous alembic in bain-marie.

MATURATION

Conservation in small French oak barrels for a period of at minimum 36 months.

ALCOHOL

43%

TASTING NOTES

Castel San Michele "Aged" born from selected pomace, distilled with discontinuous alembic in bain-marie and aged for over 36 months in French oak barrels. The long period of wood aging allows to obtain an amber colored brandy with persuasive olfactory persistence.

Complex aroma with a good combination between varietal aromas and the typical wood taste.

Grappa that must be tasted in a large glass and at the temperature of 18°C.

SIZES AND PACKAGING

70 Cl bottles.

