

La Grappa 1937



Varietal composition

Marc of Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Gamaret, grapes used for the production of our wine "Sottobosco".

Distillation

The pomace was distilled immediately after pressing in a Hollstein type still using the water bath heating method. This process guarantees a slow distillation and an optimal separation of the heart of the distillation used for this original grappa.

Refinig

24 months in French oak barrels.

Colour

Intense golden yellow with amber highlights.

Perfum

Fine and of great personality that stands out with notes of maraschino and wild berries. Slight hints of chocolate, tobacco and vanilla from the ageing in barrels which gives it great complexity and elegance.

Taste

Rich, delicate and particularly pleasant. We find all the variety of aromas perceived on the nose that remain for a long time in the mouth. A strong grappa with great character.

Alcohol content

48 Vol.%