

GRAPPA DI SAGRANTINO DI MONTEFALCO BARRIQUE

Grappa aged in barrique, with a golden and brilliant color. The aroma is enveloping, soft and round at the palate, with a characteristic and persistent fruity aftertaste.

Produced from Sagrantino grape skin, harvested in October and de-stemmed before fermentation.

The distillation takes place using the traditional system of discontinuous distillation by steam circulation and the craftsmanship is skillfully followed by the master distillers of Giori Distillati Trentini. Subsequently, the Grappa is aged in barrique for 12 months, a fundamental step for it to acquire roundness and elegance.

FORMAT: 700 ml



CANTINA
LA VENERANDA
— 1568 —



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