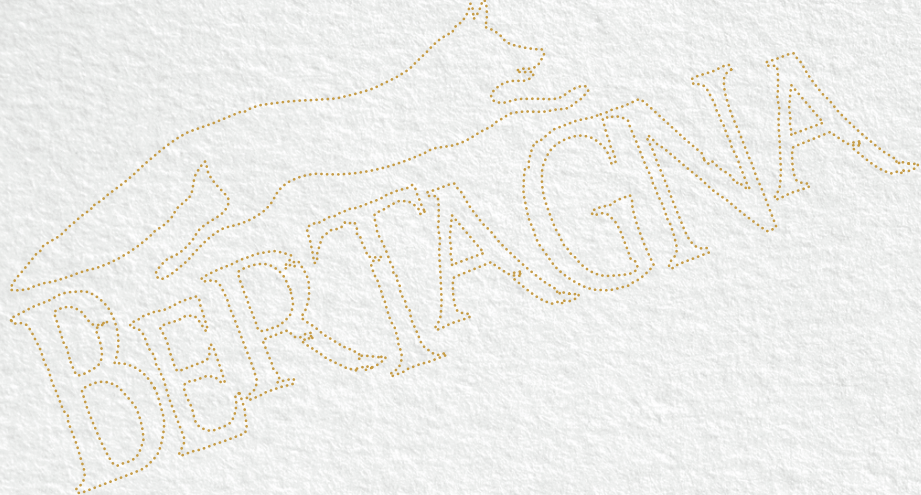




GRAPPA DI LUGANA

Color	Clear and colorless
Aromas	Intense, with hints of ripe fruit and spices
Taste	Warm, harmonious, and persistent flavor
Alcohol content	40%
Serving temperature	8-10 °C
Food pairing	End of a meal after dessert or paired with coffee

Bottle content



500 ml



Raw material	100% Turbiana grape pomace (Trebbiano di Lugana)
Production area	Pozzolengo, Brescia (BS)
Altitude	50 ML S.L.M.
Soil costitution	Clay
Processing	The grape pomace is collected from the cellars after pressing and transported to the distillery premises as quickly as possible. Once the sugar fermentation is complete, it is distilled. Distillation technique: continuous and discontinuous system.