



Speciality



GRAPPA DI MOSCATO PASSITO

A grappa of great character, like the island from which it hails. Pleasantly velvety and amber colored, its fragrance is intense and complex with aromas of caramel, vanilla, dried figs and candied fruit.



GRAPE VARIETY

Zibibbo grape marc

TERRITORY OF ORIGIN

Island of Pantelleria

TERROIR

Soil composition: volcanic, sandy and slightly clayey soil.

Altitude: from 0 to 300 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

PRODUCTION

Steam-distilled with traditional alembic modified by the experience of the master distiller.

Aging in small oak barrels of 225 liters, variously aged and roasted, to give the distillate mild hints of vanilla.

TASTING NOTES

Colour: Amber.

Aroma: intense and complex, with aromas of caramel, vanilla, dried figs and candied fruit.

Palate: pleasantly velvety, with lingering hints of raisins, honey, dates and citrus fruit.

PAIRING

Excellent with dark chocolate. Serve at 15°-18° C.

ALCOHOL CONTENT

40% by Vol.

SIZE

50 cl