



PANTELLERIA

# GRAPPA DI NES

*Grappa di Nes comes from grape marcs distilled with ancient discontinuous wood-fired alembics. A distillate with golden reflections that encloses the personality of the precious Passito Nes.*

## GRAPE VARIETY

White grape marc

## PRODUCTION

Distilled with ancient discontinuous wood-fired alembics without the addition of sugars.

This is followed by a 10-month refinement period in barriques which give the distillate the typical golden color.

## TASTING NOTES

**Colour:** golden.

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

**Palate:** pleasantly velvety.

## PAIRING

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

## ALCOHOL CONTENT

42% by Vol.

## SIZE

50 cl

