



Product details

Grappa K24 Riserva 24 Mesi Barrique (42% Vol. - 0.05 Lt) 5x10 Mignon E



Jealously guarded for 24 months in precious French oak barriques, this Trentino grappa is obtained through skilful bain-marie distillation, which gently extracts the noblest part of the aromas and flavours from the most prized grapes of the Trentino region. Rich in aromas, sumptuous on the palate, precious, soft, luminous and pure. Like 24-carat liquid gold.



PACKAGE

Description: Display 10 Mignon |5cl|

Pieces: 10



PRODUCT

Article Code: GR005KA01E

Article Description: Grappa K24 Riserva 24 Mesi Barrique (42% Vol. - 0.05 Lt) 5x10 Mignon E

F.to/Cap: 0.05 lt

Alcohol: 42 % Vol.

Case: Elegant Cardboard Box



GRAPPA TRENTINA

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POMACE

Teroldego, Chardonnay, Gewürztraminer of Trentino



DISTILLATION TECHNIQUE

Traditional distillation With Bain-marie in Discontinuous Alambic



AGING

Minimum 24 Months



REFINEMENT

Aging in Barrique



FEATURES

Color: intense amber

Perfume: intense, slight vanilla notes

Taste: enchanting, velvety



SERVICE TEMPERATURE

10-14° GRADI



COSERVATION

Protected from light and heat sources



ALLERGENS

NOTHING



CERTIFICATIONS

AEO, IFS, BIO