



DATA SHEET:

VISUAL FEUTERS:

TASTE NOTES:

AROMA OF TROPICAL FRUITS, FLOWERS AND RED FRUITS

PROCESSING:

PRODUCED FROM THE DISTILLATION OF MARC IN THE

MOST TYPICAL OF OUR AREA

LIGHT YELLOW COLOR

VINACCE: NEBBIOLO, BONARDA, BARBERA, DOLCETTO, GRIGNOLINO

AGING: 5 YEARS IN WOODEN BARRELS

BOTTLE: 70 CL ALCOHOL: 40% VOL

DISTILLATION: IN RESPECT OF THE TRADITIONAL SYSTEM

OF PIEDMONTESE DISTILLATION

LANGA GRAPPA