



Product details

Grappino® 1870 Tradition (42% Vol. - 1.00 Lt) E

For over 155 years, the Bertagnolli family has been distilling grape pomace, which varies in type and quality each year, into this unique grappa. It has always been aged in wooden barrels, which gives it its smooth, aromatic character that never fails to captivate. A perfect match for every dish and occasion.



PRODUCT

Article Code: GR100GO01E

Article Description: Grappino® 1870 Tradition (42% Vol. - 1.00 Lt) E

F.to/Cap: 1.00 lt

Alcohol: 42 % Vol.

Case: No Box



POMACE

Selection of Trentino Pomace



DISTILLATION TECHNIQUE

Traditional distillation With Bain-marie in Discontinuous Alambic



AGING

Aging less than 12 months



REFINEMENT

Aging in Barrels



FEATURES

Color: light amber

Perfume: elegant, intense, fine

Taste: soft, enveloping



SERVICE TEMPERATURE

10-14° GRADI



COSERVATION

Protected from light and heat sources



ALLERGENS

NOTHING



CERTIFICATIONS

AEO, IFS, BIO