

Grappa “Olmaia”

DI CABERNET



POMACE:

Pomace produced with the fresh pressed skins of the grapes vinified yearly to produce Cabernet “Olmaia”.

DISTILLATION SYSTEM:

After a soft pressing, the still wet skins are immediately transferred to the distillery. The whole production cycle, consisting in a discontinuous “Bain – marie” distillation in a copper alembic, takes place within the following 48 hours.

AGEING:

Ten months in stainless steel followed by six months in bottle.

MAIN FEATURES

COLOUR:

Clear, transparent, crystalline.

ALCOHOL

CONTENT:

42% vol

BOUQUET:

Full, persistent, pure.

SERVING

TEMPERATURE:

18°C

TASTE:

Dry, warm, very harmonious with a pleasant slightly herbaceous aftertaste, characteristic of the original grapes.

Pour into the tulip-shape Grappa glasses