

Grappa “Pascena”

DI MOSCADELLO DI MONTALCINO



POMACE:

Pomace produced with the fresh pressed skins of the grapes vinified yearly to produce Brunello di Montalcino “Pascena”.

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:

Crystal clear, colourless, adamantine.

ALCOHOL

CONTENT:

42% vol

BOUQUET:

Intense, persistent and aromatic; the aroma of the overripe Muscat grapes is perfectly recognizable.

SERVING

TEMPERATURE:

18°C

Pour into the tulip-shape Grappa glasses

TASTE:

Soft, warm, pleasantly round, persistent with an aftertaste reminiscent of acacia blossom.