



GRAPPA DI PIGATO

Alcoholic strength

42% vol.

Vine of origin

Pigato

Area of production of the raw material

Western Liguria

Serving temperature

15 / 18°C

Recommended glass

Tulip 60ml

Taste

Ample and harmonic.

Notes

Persistent slightly floral to the smell: cedar, sage and bitter almond.

Characteristics

It is the result of a rigorous selection of Pigato grapes combined with the knowledge of the master distiller who by using both the continuous steam distiller and the intermittent water-bath distiller gives to this grappa a personal touch highlighting aroma and values of the original grapes.