



K18 GRAPPA RISERVA

Irresistibile e magnetico concerto di aromi e profumi orchestrati in barrique per 18 mesi

An irresistible and magnetic concert of aromas orchestrated in barriques for over 18 months

ITALIANO



VINACCE

Pinot Nero, Teroldego e Chardonnay Trentini



ALAMBICCO

Discontinuo a bagnomaria a vapore



INVECCHIAMENTO

Oltre 18 mesi in barriques di rovere francese di Allier e Limousine



CARATTERISTICHE

COLORE: giallo ambrato

PROFUMO: fragrante, persistente e vanigliato,

con sentori di bacche rosse, ciliegie e frutti di bosco

SAPORE: raffinato ed elegante, vellutato, morbido e vanigliato



GRADAZIONE ALCOLICA

40% Vol.



TEMPERATURA DI SERVIZIO

Tra 14°C e 17°C.

ENGLISH



POMACE

A blend of finely selected quality pomace of Pinot Nero, Teroldego and Chardonnay grapes from the vineyards of Trentino, harvested fresh and moist for distillation



DISTILLATION

Alembic with a steam-fired discontinuous artisanal system



NATURAL AGING

Over 18 months in small barriques of Allier and Limousine oak. Bottled without the addition of flavours or caramel



ORGANOLEPTIC FEATURES

COLOUR: amber

AROMA: fragrant, persistent and slightly vanilla-flavoured

bouquet, as well as a hint of cherries and fruits of the forest

TASTE: refined and elegant, velvety and vanilla-flavoured



ALCOHOL CONTENT

40% Vol.



SERVING TEMPERATURE

Between 14°C and 17°C.