

GRAPPA DI RUBESCO

White Grappa
SPECIALITIES



Type: young white grappa

Grape varieties: marc of Sangiovese grapes harvested late September/early October and destemmed before fermentation; the grapes macerate for 15 days and are delicately pressed upon racking

Distillation: discontinuous method, the head and tail are eliminated to select the best part of the distillate

Colour: transparent and brilliant

Bouquet: enveloping and delicate aroma

Flavour: round and harmonious, highly appreciated by delicate palates

Alcohol by volume: 45%

Serving temperature: 12°(54°F), in stem glass for distilled drinks

Focus: a young grappa, indispensable complement to Rubesco wine, from whose marc it is produced

Anecdotes: appreciated even by more sensitive palates, not aggressive, it is also excellent in cooking or with ice cream or coffee

Label: emphasizing the bond with Rubesco wine, it reproduces the typical panel depicting the grape harvest from the Fontana Maggiore in Perugia, one of Italy's most beautiful Medieval fountains

Format: 500 ml in an elegant gift box

Bottles produced: 20,000