



PIZZOLATO

ORGANIC WINE

GRAPPA RISERVA del NONNO GINO

ORGANIC & VEGAN CERTIFIED GRAPPA

Italy



INGREDIENTS:

100% organic pomace of red grapes.

WINEMAKER'S NOTES:

Slow discontinuous distillation which allows to transfer all the aromatic richness of red grapes to the grappa. It rests in 225 liter cherry barrels for about 2 years

Grappa is the expression of a culture and a millenary tradition that consists in the extraction of what is still good in the residues of wine processing such as pomace which, in the skilled hands of master distillers, become quality raw materials to be skilfully ennobled for the production of our national brandy. Grappa is a unique distillate of its kind. Italian by law, name and tradition.

NOTE ANALITICHE:

ABV: 40% vol.

ORGANOLEPTIC NOTES:

Amber color.

Aroma reminiscent of liqueur wines with floral hints that combine with notes of seasoned wood and toasted almonds.

Delicate and refined flavor.

SOMMELIER'S NOTES:

Serving temperature: to be served at 10°C-12°C.

Food pairings: it is perfect in moments of meditation, ideal as a digestive after a meal.

SIZES AVAILABLE:

500 ml

High alcoholic content: drink responsibly.



La Cantina Pizzolato SRL

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