

# GRAPPA MOSCATO

GRAPPA DI VINACCIA FRESCA

BT

I vitigni rari

The best Moscato grapes are selected from the Tosolini family using the best wineries in Northern Italy, vocation area for the production of Moscato wine. The pomace is distilled fresh from harvest to preserve the aromas and perfumes that reveal a smooth grappa, balanced and extremely aromatic.

**VARIETY:**

pomace from Moscato grapes

**ALCOHOL:**

40% vol.

**ARTISANAL DISTILLATION:**

Carried out with traditional, manually operated, bain - marie pot stills

**AGEING:**

6 months in stainless steel tanks

**COLOR:**

white, crystal-clear

**BODY:**

rich and intense

**TASTING NOTES:**

intense aroma of acacia honey and orange blossom. Soft palate, with a delicious backdrop of ripe fruit and remarkable length.

**SERVING SUGGESTIONS:**

serve at room temperature in the classic tulip glass



0,7L

0,5L

**BEPI TOSOLINI**

MASTRO DISTILLATORE IN UDINE