

# GRAPPA PROSECCO

GRAPPA DI VINACCIA FRESCA

BT

I vitigni rari

The best Prosecco grapes are selected from the Tosolini family. Freshly distilled after harvesting and fermented to preserve the distinctive aromas of the famous Prosecco sparkling wine.

**VARIETY:**

marc from Prosecco grapes

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional steam pot-stills, manually-operated

**AGEING:**

6 months in stainless steel tanks

**COLOUR:**

white, transparent

**BODY:**

delicate but intense

**TASTING NOTES:**

very harmonious and charming distillate, slightly evolving on the sweet side. Marked scents of flowers, with an aftertaste of ripe apple and pear.

**SERVING SUGGESTIONS:**

serve at a temperature of 16/18°C in a classic tulip glass.



0,7L 0,5L

**BEPI TOSOLINI**

MASTRO DISTILLATORE IN UDINE