

GRAPPA DI GAVI DEI GAVI, LA SCOLCA

NV | Liqueurs & Spirits



This Grappa has harmonic, elegant, pleasant, delicate and persistent aromas. It is soft & fruity on the palate, with almond inkings, which is typical of the Cortese grape.

Vinification:

The marc from La Scolca's Gavi dei Gavi is collected and placed into sealed contains to protect freshness. The marc is then placed into tubs (with 4m depth) and is then fermented at between 18-20°C. The distillation process then begins in stills. The wine is refined in used barrels for 3 months to enhance the marc flavours.

Grape Varieties: Cortese



Italy, Piedmont

La Scolca

Classification: Gavi dei Gavi | **ABV:** 40% | **Closure:** Natural Cork

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