

GRAPPA TREMONTIS

NV | Liqueurs & Spirits



Italy, Sardinia

Argiolas

Colourless, crystalline, with an elegant nose and a mellow and velvety palate.

Vinification:

'Grappa Tremontis' is a blend of several different types of grappa obtained from the distilling of red and white pomace to produce a mild, non-aggressive grappa, with a highly pleasant aroma, the fruit of careful in-house development. The pomace is distilled after topping and tailing. Bottling takes place after stabilizing and cold filtering.

Grape Varieties: Bovale Sardo | Cannonau | Carignano | Malvasia Nera

Classification: Eau de Vie | **ABV:** 42% | **Closure:** Natural Cork