



K24 GRAPPA RISERVA

Ricco ed avvolgente coro di aromi e profumi armonizzati in barrique per oltre 24 mesi

A rich and enveloping chorus of aromas and scents, harmonized in barriques for over 24 months

ITALIANO



VINACCE

Teroldego, Chardonnay e Gewürztraminer Trentini



ALAMBICCO

Discontinuo a bagnomaria a vapore



INVECCHIAMENTO

Oltre 24 mesi in barriques di rovere francese di Allier e Limousine



CARATTERISTICHE

COLORE: giallo ambrato intenso

PROFUMO: vanigliato, fragrante, leggermente aromatico e persistente

SAPORE: vellutato, morbido, vanigliato e di gradevole finezza



GRADAZIONE ALCOLICA

40% Vol.



TEMPERATURA DI SERVIZIO

Tra 14°C e 17°C.

ENGLISH



POMACE

A blend of finely selected quality pomace of Teroldego, Chardonnay and Gewürztraminer grapes from the vineyards of Trentino, harvested fresh and moist for distillation



DISTILLATION

Alembic with a steam-fired discontinuous artisanal system



NATURAL AGING

Over 24 months in small barriques of Allier and Limousine oak. Bottled without the addition of flavours or caramel



ORGANOLEPTIC FEATURES

COLOUR: intense shade of amber

AROMA: fragrant, slightly aromatic, persistent, vanilla-flavoured which is typical of aging in barriques

TASTE: refined and elegant, velvety, structured and vanilla-flavoured



ALCOHOL CONTENT

40% Vol.



SERVING TEMPERATURE

Between 14°C and 17°C.