

Grappa di Lugana



Obtained from the distillation of Trebbiano di Lugana pomace using a discontinuous still. It has a clear and transparent water-white color. The aroma is intense and penetrating, with notes of ripe fruit and spices, enhanced by the strength of the alcohol. On the palate, it reveals a dry but not overly austere grappa, clean, savory, generous, and with remarkable persistence.



Category: Distillate of fermented pomace.

Origin: Lugana.



Type of still: Batch distillation boilers.

Distillation system: Direct steam. To produce this intense grappa, the pomace is fully fermented and distilled immediately after pressing.

Components: Water, ethyl alcohol, and hundreds of trace molecules of great importance for the organoleptic characteristics of the distillate, such as esters, aldehydes, and oils.

Storage: In stainless steel or glass tanks.

Alcohol content: 43% vol.