



COLLESI

MAESTRI DEI DISTILLATI

# MONTEPULCIANO GRAPPA

## Exciting and evocative

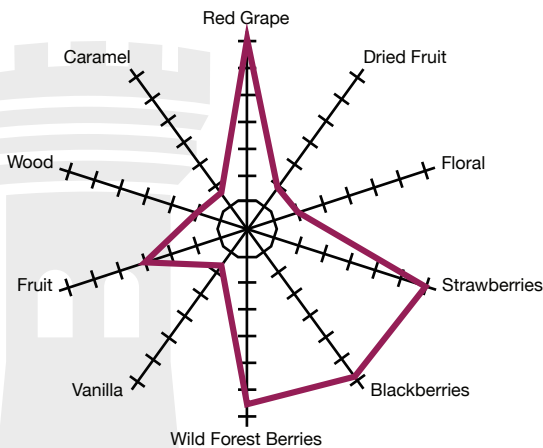
### Raw Material

For this grappa rich in sensory emotions, only fresh pomace from red Montepulciano grapes, distinctive for an optimal acidity and high sugar content, is utilized. It is the same vine that produces the fine wines appreciated throughout the world for their generous flavor. The bain-marie distillation enhances and elevates the notes of fruit and undergrowth.

### Organoleptic Properties

Clear to the eyes, with a fine and distinctive taste, it unleashes an intense and evocative fragrance. Its aromas recall a walk in the forest. Remarkable sensations of freshly picked strawberries and blackberries, mixed with the skins of grapes. Fruit nuances can also be felt on the palate, in particular wild forest berries. Persistent to the nose, it closes with a finale of pleasant aromatic memories.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700ML BOTTLE

Aging: no