

Grappa di Moscato

- **Grape variety:** 100% White Moscato.
- **Production period:** February-March.
- **Production area:** Cossano Belbo and Santo Stefano Belbo.
- **Colour:** Transparent white.
- **Bouquet:** Intense and aromatic.
- **Taste:** Dry and strong-flavoured.
- **Alcoholic percentage:** 40%vol.
- **Production method:** Steam distillation of the marcs follone by decantation and filtration in stainless steel.
- **Refinement-Ageing:** 2 months in stainless steel and some weeks in bottle.
- **Bottling:** June-July.
- **Storage:** Store at room temperature and keep away from direct light.
- **Perfect with:** Dark chocolate.
- **Serving Temperature:** Room temperature.
- **Bottle capacity:** 500 ml.
- **Packaging:** Boxes of 1 to 6 bottles.
- **Suggestion:** It is a meditation grappa but also excellent as a digestif at the end of each meal.

