

GRAPPABIANCA

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CATARRATTO

From the experience gathered over many years, the selected grappa signed by Porta del Vento is born. "Grappbianca", A new experience with a taste as refined as silk. Nature Gentle, Mellow, Fine.

Pomace used

- Selection of Perricone pomace from our vineyards located at 600 m a.s.l.

DISTILLATION

Metodo

- Artisanal, discontinuous in small boilers.

Aging

- 12 months in small stainless steel tanks.

ANALYTICAL DATA

Alcohol

- 42% vol.

ORGANOLEPTIC PROPERTIES

YOUNG GRAPPA

Delicate aromatic structure, and a typical and mellow aroma, which brings back to the grappa of the past. Distinct clarity, surprising in its harmony of flavor and aroma. Bright and fine, leaning on the texture of delicate flavors.

FOOD PAIRINGS

An ideal after-meal accompaniment to biscuits, Sicilian cassata, and cream-based pastries. For an unusual pairing: crostino with lard and extra virgin olive oil.

AVAILABLE SIZE 0,50 lt

