

# GRAPPA DI PECORINO



## VINE

Pecorino d'Abruzzo.

## ALCOHOL CONTENT

40% volume.

## DISTILLATION

In bain-marie in double-boiler stills, an ancient, discontinuous slow extraction technique.

## AGEING

Stainless steel tanks.

## STYLE

The fresh, aromatic Pecorino grapes produce a white, dry, aromatic grappa, with fragrance and character typical of Abruzzo.

## FLAVOR

Crisp, aromatic fragrance, slight resin flavor, well-defined; smooth, structured and long-lasting taste.

## BOTTLE VOLUME

50cl.

## PACKAGING

The bottles are packaged with or without elegant tin boxes.