



LAGRAPPA

Grappa di nero d'avola

LaGrappa

GRAPPA DI NERO D'AVOLA

Clear, soft and delicate colour. Floral and fruity aromas at the noses with persistent smell of wildflowers, white peach, citrus and delicate spices. Round, fluffy-bodied, with an ending of elderberry and liquorice root. Good persistence.

TRAINING

Production Area - **Alcamo**

Location of the vineyards - **Patti Piccolo**

Grape varieties - **nero d'avola**

Exposition - **north, north west**

Altitude **300 e 350 meters above the sea level**

Soil type - **moderate fine texture**

Planting year - **2008**

Planting density wine per hectare - **5200**

Training system - **vertical trellis**

Pruning - **guyot 6 buds**

Yield per plant (kg)- **2,8 kg**

Harvest period - **end of September**

Harvest system - **by hand in wooden cases of 15 kg**

DISTILLATION

The quality of a distillate begins with a great attention in the selection and choice of raw materials, in this case the pomace (vinaccia) of our Nero d'Avola distilled in 2008 at Valdotaine, the distillery in Valle d'Aosta Valley where the alembic stills, in shiny handmade copper using the discontinuous with head and tail cutting method, distill small quantities of unique spirits.

Ageing in the bottle **12 years**

OENOCHEMICAL CHARACTERISTIC

Alcool % **by vol. 42%**

ORGANOLEPTIC CHARACTERISTIC

Colour- **clear**

Bouquet: **Floral and fruity aroma, elegant citrus and delicate spices**

Flavour: **round and gentle**

Use an icy open tulip shaped glass.

Ideal service temperature **12° C**

RALLO 1860