



Vigna di Pettineo

Grapes varieties:

Nero d'Avola - Frappato

Vineyard location:

Vittoria (RG) - C.da Pettineo

Production method:

The grappa's preservation is done by an exclusive technology called "grappa system". Its purpose is to preserve all the aromas during the distillation.

Technology:

Alembics with particular attention at the separation of the core of the distillate

Alcohol:

42% vol.

Formats:

bottiglia cl. 50

Serving temperature:

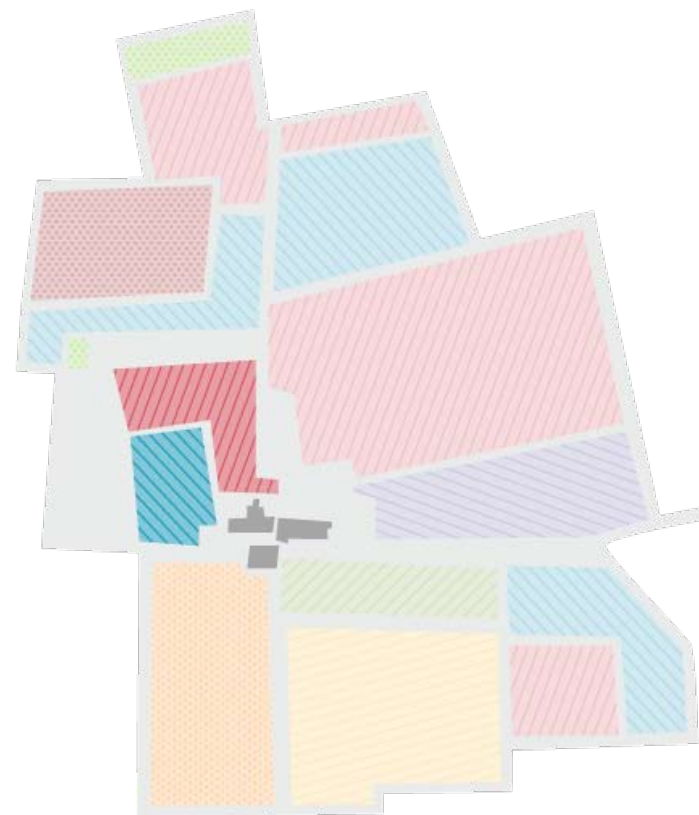
12 - 16 °C

Food pairings:

Dark chocolate and chocolate of Modica, cigars, end of a meal in general.



GRAPPA DI CERASUOLO DI VITTORIA



■ Nero d'Avola

■ Frappato