



AZIENDA AGRICOLA
G. MILAZZO
TERRE DELLA BARONIA

Grappa Isabel

PRIMARY PRODUCT:

Type: Selection of fine pomace of Inzolia

Origin: from the grape cultivated and used in the production of the Milazzo white and classic method sparkling wines.

Berry: White

FERMENTATION:

Alcoholic fermentation takes place in vacuum stainless steel vats at controlled temperature. This is followed immediately by distillation.

ARTISANAL DISTILLATION:

The distillation is carried out in alambic stills using a discontinuous method with a judicious cutting of heads and tails that allows to obtain a grappa with strong personality and an interesting ageing potential.

PRODUCTION:

Strictly related on the individual year's harvest.

TASTE:

Colour crystal-clear. The aroma is open and vibrant; on the palate is pleasant and persistent with an intense and complex array of aromas.

ALCOHOL CONTENT:

45% by volume.

SERVING TEMPERATURE:

Serve at 18 ° C. approximately.

PACKAGING:

Opaque glass bottle of 700 ml.

Export carton 6 BOTTLES

Available also with gift single carton box packing

Single pack with top box in leather and fabric.

