

Grappa Veragrappa



AZIENDA AGRICOLA
G. MILAZZO
TERRE DELLA BARONIA

PRIMARY PRODUCT:

Type: Selection of fine pomace of Nero d'Avola

Origin: from the grapes cultivated and used for the production of the Milazzo's red wines.

Berry: red.

FERMENTATION:

The alcoholic fermentation takes place in our cellars to ensure a rich aromatic component.

The pomace then extracted from the musts of our red wines are stored in stainless steel tanks for a few months, since the time of the first racking, waiting to be distilled.

ARTISANAL DISTILLATION:

The distillation is carried out in alambic still using a discontinuous method with the cutting of heads and tails. The process takes place very slowly allowing a proper evaporation and subsequent condensation of the volatile components in order to exalt the aromas and characteristics of the grape variety used.

The distillation is carried out using a discontinuous method with eight copper stills with direct steam producing a "raw" grappa to about an alcohol content of 75 % by volume. The final alcohol content of 45% by volume will be reached by a subsequent cutting and final cold filtration so to ensure the preservation of the aromatic component.

PRODUCTION

Strictly related on the individual year's harvest.

MATURATION:

12 months in vacuum steel vats.

TASTE:

Colour crystal clear. The aroma is rich and elegant; on the palate reveals rigorous and harmonious notes in the aftertaste. Thanks to the particular alcoholic fermentation of the pomace, the resulting grappa is characterized by a round and well balanced bouquet.

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

