

GRAPPA DI CABERNET

Single-vine grappa produced by the Cabernet marcs distillation.

Distillation process

The marcs are separated from the must through soft squeezing. Still streaming, they are sent to the distillery, in order to maintain the whole prime aromas of the grapes. Distillation takes place in small boilers, following the Veneto traditions, controlled by able master distillers.

Organoleptic characteristics

Colour: white, perfectly clear.

Bouquet: extremely clean and elegant.

Taste: not aggressive, but refined for the big suppleness.

Gastronomic matches

Excellent with roasted or grilled fish dishes and with white meat.

Alcoholic content:

42% by vol.

Service

As every young grappa, it should be drunk cold, at the temperature of 10°C, in small tulip glasses. The Grappa di Cabernet Bosco del Merlo is an excellent digestive, and very pleasant during the evenings in company.

Bottle size:

500 ml



Bosco del Merlo