

GRAPPA DI MOSCATO



“ We have chosen to work with the Sibona distillery, which has the traditional no. “1” distillation license, synonymous with quality, experience and research. For our marcs, we want the best possible process to produce a true, hand-crafted **Moscato Grappa**

GRAPE VARIETY

Marcs from grapes used to make Moscato d'Asti wine

DISTILLATION AND ELEVAGE

The marcs arrive fresh in the distillery and fermentation begins, generally lasting two to three weeks. When fermentation is complete and the alcohol has been extracted from the white grapes, the marcs undergo continuous-cycle steam distillation to make the grappa.

WHEN

Savour the charming nuances of this grappa at any moment. Grappa has a long life: once open, store in a cool dry place away from light.

CLASSIC PAIRING

Moscato notes marry flawlessly with white chocolate, a semifreddo or simply to accompany dried fruit.



ORIGIN

“Exclusively from the marc of our grapes”



PRESENTATION

Available format: 0.50 l
Alcohol content 42% by volume depending on the vintage
An unaged, classic white grappa with a transparent crystalline colour.
Its perfume is intensely aromatic, redolent of Moscato grapes. Its flavour is smooth and extravagantly fruity.



HOW

Store in a dark, dry place at constant temperature, below 20° C. Serve at 18° C in a tulip glass with a small nearly round bowl and straight sides. Pour only a small amount to allow space for aromas to develop.



UNUSUAL PAIRING

One for all: creamy cheese, honey and Italian sweet pickled fruit. A sublime experience...



ADRIANO
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | www.adrianovini.it | info@adrianovini.it

