

GRAPPA CÀ DEL MAGRO

FROM THE POMACE OF BIANCO DI CUSTOZA



Grape varieties Garganega, Trebbiano Toscano, Trebbianello, Cortese and Incrocio Manzoni.

Location and characteristics of the vineyard Pomace comes from the grapes harvested in Cà del Magro vineyard. This is more than 30 years old and it is located on a wonderful hill situated in the municipality of Custoza, southeast of Garda Lake.

Average altitude and composition The hill with 8 hectares of vineyard is located at 100/150 meters above sea level and their Composition it is of morainic origin with calcareous, clay and gravelly soil.

Training system Veronese pergola and guyot with yields of 2 kg per vine stock.

Distillation Discontinuous method with direct fire and submerged pomace with a still completely made of copper. Thanks to the long distillation and the low temperatures of the process, this is the most ancient and sole method to grant a perfect separation of the heads and the tails from the heart of the distilled drink, thus obtaining a grappa according to our tradition. The skilful distiller carries out a very low and difficult process with selected raw materials and obtains a unique distilled drink able to keep the aromas of the grape of origin. Our Grappa is refined in stainless steel.

Organoleptic description Grappa with a limpid white colour. The nose reveals sweet and floral aromas, as well as citrus fruits with hints of ripen yellow fruits developing a complex bouquet made of warm and smooth flavours.

Vol. 40%.

Pairing Pairing Chocolate, coffee, cigar and basis for fanciful cocktails.


500 ml

MONTE DEL FRÀ
AZIENDA AGRICOLA