



GRAPPA

CLASSIFICATION

Grappa from Vermentino pomace.

PLACE OF ORIGIN

Gallura, at 300-450 m above sea level.

SOIL

Granite weathering.

GRAPE VARIETIES

100% Vermentino di Gallura.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, the first week of October.

VINIFICATION TECHNIQUE

Discontinuous bain-marie distillation, copper still "Tullio Zedra".

TASTING NOTES

Colour: Clear.

Nose: Flowery notes, aromatic on the tongue.

Palate: Mellow, balanced and harmonious, ethereal, fine, with a soft long finish.

STORAGE

Constant temperature 18 °C, humidity 75%, controlled light, vertical bottle.

SERVING

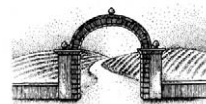
Small, tulip-shaped goblet with slightly flared rim, serving temperature 3-10 °C.

MATCHINGS

Dry pastry, to round off a meal.

SIZE

50 cl.



CANTINA DEL VERMENTINO
MONTI