

GRAPPA DI FALANGHINA

DESCRIPTION

The method is intermittent, the vinasse is flooded with copper alembic and the e processing is totally manual. The ancient and traditional method, adapt to guarantee, thanks to the long time of distillation and to the controlled temperature in the processing, an optimum distillate and a good "grappa", characterized by inimitable aromatic herbs. This method is slow and difficult, but it's the only method that, thanks to selected raw materials, allows to know the grappa's sensorial profile

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

Origin

Guardia Sanframondi (BN) - Campania - Italy

TECHNICAL NOTES

Variety

Distillate of aglianico's grapes

Serving temperature

16/18° C

Alcoholic degree

40%

Available formats

500 ml

Characteristics of the wine

The distillation method and small charges of freshes pomace that are used in each batch transfer to the grappa all the vibrant, characteristic aromas and flavours of the original wine. This robust distillate has an outstanding personality that comes through in the subtly intense, uncompromising fragrances that lend vibrancy to its complex bouquet, and in the vigorous violets and red fruits flavours that lend vigour to its traditional, naturally, with a natural softness, signs of violet and white fruit.

Suggested food matchings

It is a good partner for petit fours, plain and dark chocolate, dried fruit and nuts, honey.



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PRODUZIONE INTEGRATA