



# La Maranzana

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## Ex Libris Grappa di Brachetto



This Acquavite is made from Brachetto pomace deriving from grapes grown in the prestigious denominazione di origine controllata (controlled designation of origin) district of Acqui Terme.

The pomace, in part separated from the stems, is transported to the distillery, where a rapid fermentation is initiated. It is then distilled to produce a grappa rich in the aromas characteristic of the Brachetto d'Acqui grape variety.

The grappa is then matured in steel vats.

**Alcoholic strength:** 42% by volume

**Tasting notes:** the colour of this grappa is crystalline, of perfect clarity. Its bouquet is of great finesse and breadth notwithstanding its young age; it includes floral fragrances with hints of citrus. On the palate, it presents a very delicate and fresh taste, with light fruity tones, and a clean, long finish.