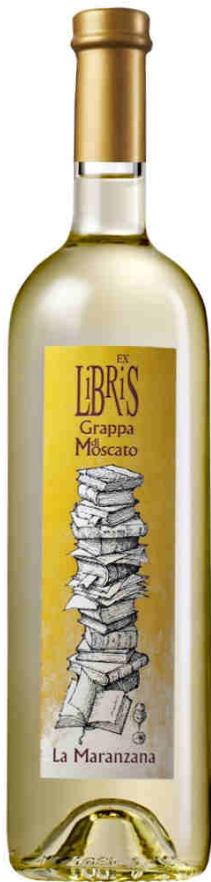




La Maranzana

Ex Libris Grappa di Moscato



This Grappa is made from the pomace from historic vine-growing areas around Asti and Alba, locations where the famous Moscato d'Asti is produced.

The fresh pomace, obtained from the stripped bunches of grapes, is transported to the distillery, where a rapid fermentation is initiated, enabling fragrance and aromas to be preserved to the highest possible degree. The grappa is then lightly matured in small barrels.

Alcoholic strength: 42% by volume

Tasting notes: the colour of this grappa is light straw. Its bouquet is engaging, intense and characteristic of newly-harvested moscato grapes. On the palate, it is smooth, with great depth, and the unmistakable richness of fruity aromas, with a delicately sweet and long finish.