

Grappa di Lugana

Product of the refinement of distillates obtained from fresh grapes of Trebbiano di Lugana, the skins are delivered to the distiller and then distilled damp and cool to keep a sharp fragrance of perfumes typical of the grape. The steam distillation occurs in small discontinuous copper stills, as in the ancient tradition. The distillate is then aged in steel barrels for 2/3 months.

Grapes used: Trebbiano di Lugana.

Origin of Product: Trebbiano di Lugana.

Distillation Method: Discontinuous.

Distiller Type: Copper Boiler.

Distillation temperature: 110° degrees in water vapor.

Alcohol: 40% vol.

Ageing and development: in steel barrels.

Serving temperature: 12 - 14° C.

Food Combinations: delicate pastries with cream, shortbread, dried and stewed fruit.

