

Grappa di Lugana

INVECCHIATA

The product obtained from grapes, dried from some months. Pressing and slow fermentation in barriques. Sweet wine with scents of ripe fruits and vanilla-flavoured. Extremely soft and elegant with a good aromatic persistence.

Grapes used: Trebbiano di Lugana with some Garganega.

Origin of Product: Trebbiano di Lugana.

Production area: Lombardy (Lombardia).

Development: Stainless steel and wood.

Distillation temperature: 110° degrees in water vapor.

Alcohol: 40% vol.

Refinement: Barrique.

Serving temperature: 10 - 12° C.

Food Combinations: Pastry, biscuits, sbrisolona cake. Excellent in combination with spicy cheese.

