AGRICOLA Brandini LA MORRA

Grappa al Moscato

GRAPE VARIETY: Moscato

ORIGIN: Langhe and Valle Belbo.

DISTILLATION SYSTEM: Distillation of pomace in continuous stills with steam heating.
Subsequent fractional distillation in two copper columns with a total of 33 plates. The distillate obtained is approximately 75-80% alcohol by volume and is brought to the desired strength by adding pure, softened drinking water.

TYPE OF GRAPPA: Young.

AGEING: Aged in wood and then 24 months in steel tanks.

ALCOHOL CONTENT: 40% by volume.

TASTING NOTES: Appearance - straw yellow, bright, sunny.
Aroma - intense bouquet, hints of white grapes rounded off by a slight hint of vanilla and tobacco

FORMAT: 0,70 l

STORAGE RECOMMENDATIONS BEFORE CONSUMPTION:
Stand upright, in the dark, in a cool place, avoiding sudden changes in temperature.

SERVING TEMPERATURE: Recommended at 10–12 °C.

PAIRINGS: On its own at the end of a meal as a digestif.
An interesting pairing with very aged, spicy or blue cheeses, as well as smoked or very spicy cured meats. A pleasant pairing with desserts, especially chocolate, particularly dark chocolate, cocoa-based desserts, biscuits with dried fruit such as hazelnuts, pistachios, walnuts, and almonds, and with simple dried fruit, particularly raisins, chestnuts, dates, and dried figs.