COLLEZIONE
DELL'ALCHIMISTA
Trussoni

GRAPPA DI

MOSCATO

DISTILLED IN SMALL
COPPER BOILERS

GRAPPA OBTAINED FROM POMACE OF MUSCAT GRAPES. IT HAS A LIGHT STRAW YELLOW COLOUR.

With the unique, captivating and intense aroma of Muscat grapes. To the palate, the softness and aroma are equivalent in this extremely sweet grappa, with a long and persistent aftertaste.

THE RAW MATERIAL

Pomace of Muscat grapes.

DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column. Ageing in wood barrels for 18-24 months.

TASTING NOTES

Aromatic and fruity, the Grappa di Moscato fully resembles its vineyard of origin. Soft, rotund and aromatic, with an intense and persistent aftertaste.
Color: light straw yellow color.
To the nose: aromatic, fruity.
To the palate: soft, elegant, with a fine and persistent aftertaste.

ALCOHOLIC CONTENT

40%

FORMATS

70 CL