COLLEZIONE
DELL'ALCHIMISTA
Trussoni

GRAPPA OBTAINED FROM PURE,
FINE POMACE

BIANCA

DISTILLED IN SMALL
COPPER BOILERS

GRAPPA OBTAINED FROM DIFFERENT VARIETIES OF POMACE FROM PIEDMONT GRAPES.

With its crystal-clear, limpid white colour, it immediately conveys all the elegance of the grape variety from which it is made. On the nose, it is enveloping and full-bodied with floral aromas; on the palate, it is smooth, clean and refined, with an explosive mid-palate leading into an elegant and persistent finish.

THE RAW MATERIAL

Pomace from different varieties of mixed Piedmont grapes.

DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column.

TASTING NOTES

As it is a blend of various grape varieties, it offers a wide range of harmonious and elegant aromas;
on the palate, it is elegant and smooth.
Colour: Clear, bright, crystal-clear
On the nose: Enveloping
On the palate: Rich, persistent and elegant

ALCOHOLIC CONTENT

40%

FORMATS

70 CL