
GRAPPA BIANCA

An unaged, traditional Piedmontese "white" grappa resulting from the distillation of the scented pomace from Barbera grapes harvested from vineyards in the Monferrato hills.

Characteristics

The steam distillation occurs in large discontinuous cycle copper steam stills.

No aging in barrels is required for this young grappa.

Clear, limpid with an oily appearance, it has the intense scent of the traditional Piedmontese grappas with hints of ripe grapes, pomace and sarments. Mouthfeel is smooth and flowing, with a sharp, fragrant taste.

How to drink it

Ideal after meal, Grappa Bianca can be served straight up, over ice cubes or as an espresso coffee addition.

It is a perfect match with cigars, preferably Garibaldi Tuscan cigars.

Technical Details

Alcohol content: 40% Vol

Bottle content: 70 Cl



Giulio Cocchi Spumanti Srl

via Liprandi, 21 - Cocconato 14023 (AT) - Telefono: +39 0141 907083 / +39 0141 600071

Info: cocchi@cocchi.com - Export: export@cocchi.com

P.Iva 00203300058