

GRAPPA DORÉE

Giulio Cocchi has been producing spirits since the very beginning – and Grappa Dorée has played a role in the company’s history. The unique design of the label recalls the style of the age when this grappa was first produced while suggesting its powerful character and sophisticated balance. Grappa Dorée is a pure varietal grappa, the true expression of the Moscato aroma with an extremely appealing length of flavor.

Characteristics

Pomace from the best Moscato d’Asti grapes is collected into bags, then after fermentation it is distilled in copper pot stills. A reserve grappa, aged minimum three years in Piedmont-style oak barrels.

Grappa Dorée show a bright golden color, as its name suggests; definitely intense aroma, delicate and powerful at the same time; a true expression of its original aromatic style; taste is soft, elegant, warming and consistent with the bouquet; the alcohol content is counterweighted with harmony and balance. A full-bodied, unblended 100% Moscato grappa.

How to drink it

Excellent after meal, best if served in small Art Déco glasses. Also a fantastic lady’s perfume – drops or spray style. Enjoy it chilled or room temperature.

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