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# Mazzetti Grappa SEGNi di Tradizione Riserva

## Spirits from Italy

Producer and bottler: Mazzetti d'Altavilla - Viale Unità D'Italia 2 - 15041 Altavilla  
Monferrato (AL) - Italia - +39 0142 926147



The SEGNi is an aromatic Grappa, which is made by a very original method of aging in wooden barrels.

The SEGNi is prepared by a special method. Here, the Grappa is stored for a period of 5 years in different barrels made of different types of wood. This method of aging gives the SEGNi on the one hand the possibility to concentrate the different aromas, while on the other hand to maintain the smoothness of his character.

Sensory characteristics: The SEGNi has an aromatic and complex bouquet. Aroma of sour cherry, blackberry, vanilla and aromatic herbs. It has a very elegant and smooth taste, which reflects the result of storage in different barrels.

Optimum serving temperature: Between 15° and 18°C in a good grappa glass.

Alcohol content: 43 % Vol.

Imprint  
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