

CANTINA24 – TRY, TO LIVE IN OUR WAY!



Mazzetti Grappa INTESA di Brachetto e Dolcetto

Spirits from Italy



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Producer and bottler: Mazzetti d'Altavilla - Viale Unità D'Italia 2
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GRAPPA from Brachetto and Dolcetto

Aged for 18 months in barrique.

Sensory characteristics: Complex and lasting flavour. Overall a smooth Grappa with a special flavour. The Grappa Intesa is a special Grappa made from carefully selected grape pomace derived from the finest vineyards of Piedmont. It is traditionally distilled in a batch process with steam in copper containers. Then he rests for a long time in "Trocais"-barriques until the taste has reached an almost perfect expression of harmony and balance. As a result, the GRAPPA INTESA develops on the palate a union of spirit and wood.

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

Alcohol content: 43 % Vol.

Imprint

Cantina24 – Wine trade

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