



Grappa Nardini

GRAPPA NARDINI ACQUAVITE DI VINACCIA BIANCA



DESCRIPTION: Acquavite di Vinaccia Nardini Grappa is the indisputable leader in the quality grappa market, and is obtained by a process of double distillation and cold filtering.

INGREDIENTS: Pomace of grapes harvested in the Veneto foothills and Friuli regions of Italy.

TYPE OF DISTILLATION: Traditional, discontinuous and vacuum steam still.

APPEARANCE: Transparent and crystalline.

NOSE: Frank, generous and immediate fragrance.

PALATE: Typical, intense and dry.

SERVING SUGGESTION: Perfect for after a meal, it should be served at room temperature; can also be mixed in various cocktails.

ALCOHOLIC CONTENT: 50% by vol.

PACKAGING: Bordolaise Bottle 70 cl



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