

“CAPO DA TERA”
GRAPPA BARRIQUE

COLLECTION “VENEZIA”

Barrique Prosecco Grappa



• **RAW MATERIAL**

Glera grape pomace.

• **TYPE OF ALEMBIC**

Intermittent bain-marie method, followed by ageing in French oak barriques for more than a year.

• **APPEARANCE**

Amber-coloured with golden hues.

• **AROMATIC PROFILE**

Polished, clear and assertive.

• **TASTE**

Subtle and soft, with hints of spices and tobacco.

• **CHEMICAL CHARACTERISTICS**

Alcohol by volume: 40%.

• **NOTES**

Exclusively from vineyards on the Treviso hills.

• **PRESERVATION**

Keep in a cool, dry place, away from heat and light.

• **AS INDICATED IN THE SPIRITS LIST**

“Capo da Tera” Barrique Prosecco Grappa – Astoria