

Colleluce

azienda agricola

GRAPPA

Grappa Colleluce is a unique distillate, deriving from the pomace of passito of vernaccia nera.

It has a curious taste, for true connoisseurs, soft despite the alcohol content, it does not burn the throat but delights the palate with unique sensations.

It is excellent at the end of a meal as a digestive, it is advisable to serve it at a temperature from 14 to 16 ° C.

Distillate from pomace of vernaccia nera passito
Denominazione di Origine Controllata e

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Distillatore: Vittorio Capovilla – Rosà (VI)

Process: pomaces are transported to the distillery to be subjected to an accurate and slow artisan distillation with manual cutting of the head, heart and tail, in order to enhance the aromas and original perfumes.



14-16°C



0,5 l



45%vol

