

PIETRO ZARDINI

Grappa di Amarone invecchiata

Distillate : grappa obtained by distillation of dregs of Amarone wine aged in small barriques

Alcohol: 43% vol.

Colour: gold

Bouquet: delicate and intense fragrance; it recalls grapes just mashed

Taste: lightly sweet

Distiller: made of copper and steel, with a steam stream

Production methods : distillation of fresh grapes not pressed

Consumption: good for meditation and after meal

Temperatura: room temperature



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