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Grappa Mille e una notte

Name Grappa Mille e una notte

Type grappa aged in small oak barrels

Alcohol content 42% vol.

Pomace from top quality red grapes used to produce Mille e una Notte.

Distillation the pomace, packed with its distinctive characteristics, is distilled in alembic stills using the discontinuous bain-marie method.

Description deep golden hue; the aroma is instantly pleasant and appealing; soft on the palate with an aristocratic, persuasive personality. The ageing in barriques has given the grappa an extraordinarily wide array of aromas, revealing notes of dried, toasted, cooked fruit as well as fruit in syrup and even ripe morello cherries, which alternate with notes of honey and vanilla.

Serving suggestions at the end of a meal, it compliments chocolate desserts and toasted fruit in general.

Best served in small tulip glasses with flared rims at 12-16°C.