

Mille e una Notte Grappa

Aged Grappa in Oak
Casks



TYPE

Grappa aged in small oak casks called “carati”.

ALCOHOL CONTENT

Alcohol 42% by vol.

POMACE

Produced from carefully selected red grape pomace.

DISTILLATION

The fresh pomace, rich in its characteristic aromatic compounds, is distilled in traditional batch bain-marie stills.

TASTING NOTES

Deep golden in color, with an immediately inviting and captivating bouquet. Smooth and velvety on the palate, displaying an elegant and refined character. Ageing in small oak casks has endowed this grappa with remarkable aromatic complexity, revealing notes of dried fruit, preserved fruit and ripe marasca cherry, harmoniously intertwined with delicate hints of honey and vanilla.

FOOD PAIRING

An excellent after-dinner spirit, particularly well-suited to chocolate desserts and pastries made with toasted nuts.

SERVING SUGGESTION

Serve in small tulip-shaped glasses, slightly flared at the rim, at a temperature of 12–16° C (54–61° F).