




Grappa Riserva Toscana 0,5l

Medium strong distillate aged for at least 2 years in barrique where it refines and harmonizes its taste.

At the end of the meals, Italian are used to drink a small glass of grappa. This distilled spirit is a must have for food lovers!

A bouquet and palate hinting of vanilla, apricot, fresh grape pomace; a medium-strong spirit with a seductive finish.

Origin	Italy
Area of cultivation	Tuscany
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, keine Angabe, Bio-Siegel
Types of grape	A blend of grapes grown at LaSelva, largely Sangiovese.
Alcohol [vol. %]	40
Residual sugar [g]	
Acid [g/l]	
pH-value	
Vegan	✓
Drink temperature	16°C - 18°C
Storage life	room temperature
Maturation	Matured in small oak barrels for at least two years
Production volume (bottles)	
Awards	
Bar code	

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