



GRAPPA DEL BARONE

Barrel-aged grappa



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BARREL-AGED GRAPPA



This grappa is produced using the pomace from selected vineyards that extend along the slopes of Mount Etna at an altitude of 700-800 meters above sea level.

The variety used, in accordance with the purest local tradition, is Nerello Mascalese.

Its rich aromatic structure derives from the elegance of these grapes, which ripen in a unique microclimate tempered by the elevation of the Etnean giant.

To fully enhance its aromatic notes, it undergoes a six-month aging period in oak barriques, acquiring a pale golden-yellow color.

Bottle capacity: 50cl

Alcohol content: 45% Vol