

TERRE DEI GOTI

Grappa di Lacrima, aged in barrels

NAME

grappa obtained from the lees of Lacrima di Morro d'Alba grapes, D.O.C. native clone, ages for 5 years in barrels

DISTILLATION

grapes distilled very fresh, unpressed, very rich in must

STILL

water bath discontinuous alembic, stainless steel and copper

FRAGRANCE

fragrant, aromatic, scented, with definite hint of the original vine, combined with the softness of the wood

TASTE

delicate, soft, intense, persistent

TEMPERATURE

8-10° C

PROOF

50% Vol

TERRE DEI GOTI is a label which certifies high end products. It is available only on wine produced through careful selection from selected vintages, so is not universally available

