



La CAPPUCINA



PIONIERI IN
AGRICOLTURA BIOLOGICA
DAL 1985



GRAPPA di ARZIMO

A clear, single-varietal grappa produced from the distillation of the pomace of the semi-dried Garganega grapes that are used to make the Arzimo dessert wine. It is distilled in small steam-heated alembics using the traditional discontinuous system. An elegant and fragrant spirit that is soft, well-balanced and delicately fruity on the palate.

Grape variety
Garganega 100%.

Caratteristiche organolettiche
Alcohol: 43%.

Serving suggestions Serve at 16°C. (61°F).



500 ml



100% Garganega



Serve
at 16°C (61°F)

