



GRAPPA di MOSCATO

Riserva

Made by the careful steam distillation in pot stills of very fresh, selected moscato grape marc.

Maturing in oak barrels then follows for 2 years to provide the amber colouring and aromas that make this product a real gem.

An intense, engaging nose, very aromatic and ethereal, shows almondy overtones and clearly conjures up the variety of grape it is made from.

PACKAGING: Decanter Lijev - bottle 700 ml.

ALCOHOLIC CONTENT : 42% vol.

MARC: selected from the best vineyards of the Langa, in the towns of Santo Stefano Belbo, Castiglione Tinella and Canelli.

AGEING: 2 years in oak barrel.

COLOUR: yellow straw like.

BOUQUET: intense and characteristic.

TASTE: persistent and typical of the original marc, without added sugar

SERVING TEMPERATURE: 12° C- 14° C.

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