



Francesco & Scanavino
SELEZIONE VINI NOBILI

GRAPPA di BARBERA

Novella



The distillation process used to make this grappa is the same; the differences lie in the fact that the pomace is obtained from Barbera grapes, and that there is no ageing involved.

White and dry, it has a seductive nose that is fine yet shows considerable body, and a soft, very well-balanced flavour that lingers on the mouth.

PACKAGING: Decanter Lijev - bottle 700 ml.

ALCOHOLIC CONTENT : 42% vol.

MARC: selected from the best vineyards of the Monferrato hills

AGEING: refined in steel tanks for at least 12 months.

COLOUR: crystalline.

BOUQUET: typical, pungent really intense.

TASTE: clean, harmonious, warm and persistent.

SERVING TEMPERATURE: 12° C- 14° C.

Francesco Scanavino &C. sas

Loc.Scorrone,31-Str.Prov.31-12054-COSSANO BELBO(CN)-Piemonte-Italia

T.+39 0141 837102 F. +39 0141 185 0492 info@francescoscanavino.com www.francescoscanavino.com