

Grappa di Moscato - Marolo



The Producer:

Clear, with an intense yet perfectly balanced palate. Supple with integrated flavours followed by charming aromas.

The Wine:

At the end of every boiling cycle of the marc or pomace, the cycle must be interrupted, and the pot emptied and refilled with other new marc or pomace. The discontinuous cycle still can be of three types (direct fire, bain marie and flowing steam) depending on how the pomace or marc is warmed up, and the bain marie method, though slow and labourintensive, is particularly famous for extracting aromas and flavours that are highly refined and intense. This method of production means that Santa Teresa cannot distill large quantities of spirits, but it allows Paolo Marolo to capture the diverse and well-defined characteristics of the raw materials he uses. This method of production means that Santa Teresa cannot distill large quantities of spirits, but it allows Paolo Marolo to capture the diverse and well-defined characteristics of the raw materials he uses.

Tasting Notes:

Clear, with an intense yet perfectly balanced palate. Supple with integrated flavours followed by charming aromas.



Code: 1525
Pack: 6x70cl
Vegan: Yes
Vegeterian: Yes
Closure: Cork