



terre di Orazio



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Grappa di
AGLIANICO DEL VULTURE

TYOLOGY:	Young Grappa, made from one grape variety.
GRAPE:	Aglianico del Vulture of the Venosa's hills, which pomace arrive to the distillery just pressed and rich in must.
VINTAGE PERIOD:	Second decade of October .
ALCOHOL CONTENT:	40 %, "typical".
DISTILLATION METHOD:	Handmade distillation with copper steaming cauldrons, discontinuous.
VISUAL SENSATIONS:	Crystalline.
NOSE SENSATIONS:	Initially herbaceous bouquet with hints of typical red berry fruits.
PALATE SENSATIONS:	Smooth, warm and intriguing to the palate, with final spicy hints of liquorice and black pepper.
SUGGESTED GLASS:	Tulip-shaped glass.
SERVING TEMPERATURE:	To be served at room temperature, excellent in the summer at 8-10°C.



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