



YELLOW MUCAT GRAPPA

Grappa obtained from the double distillation in small copper Bain-Marie stills of the grape marc from a particular variety of Fiori d'Arancio Muscat that only grows in the Euganean Hills of Padua. This grape variety is unique and extremely interesting for the vast aromatic range it has to offer especially the stand out nuances of white magnolia, from which it takes its name, and citrus fruits.

The max. volume liquor rests for one to two years in stainless steel tanks before it is diluted using spring water without any additives (neither sugars nor aromas).

To match with blue veined cheese, structured desserts and chocolate based semifreddi.

Suggested serving temperature 10-12°C