



# SEQUERCIANI

*vino*

## Grappa Selezione

*Piedi fieschi*

*Grappa is a distilled alcoholic drink made from marc that remains after the fermentation process of new wine.*

*The operation, which was a light-hearted moment after the tiring work of grape harvesting and fermentation, was carried out inside the wine cellars using copper machinery that worked slowly to provide harmony, aromas and a velvety taste. The time spent waiting was passed by eating and, even more so... drinking! This is why distillation was often carried out at night.*

*We are speaking in the past as today distillation is protected by the State Monopolies Department and therefore cellars send fresh marc to the "distiller" who then returns the packaged grappa.*

*The romantic atmosphere has been lost, but at least the artisan distillery where Sequerciani takes its own marc (Distilleria Nannoni) maintains the care, method and attention provided during those... Grappa nights!*



# Grappa Selezione



**Category:** Biological young Grappa, distilled in Italy at Nannoni Grappe Srl Paganico (GR), Via del Quadrone 135.

**Proof:** Alc. 42% Vol.

**Raw material:** Fresh marc, still dripping with wine from Aleatico and Pugnitello grapes.

**Distillation:** Artisan, with vapour boilers and low-degree discontinuous columns; the head and tail are cut manually by the Master Distiller after each boil.

**Ageing:** A young Grappa, not aged, stored in steel.

**Visual inspection:** Transparent, clear and crystalline.

**Olfactory inspection:** The fragrance of the fresh marc in this young spirit with a lively personality enhanced by the fragrance of Aleatico and Pugnitello.

**Flavour inspection:** Balanced and pleasant to the palate, with persistence. Delicious fruity notes characteristic of Aleatico and Pugnitello in the retronasal olfaction.

**Tasting advice:** 18° C

**Pairing:** Excellent after a meal.