

Grappa



CASTELVECCHIO

Signeti in Sagrado dal 1750



GRAPPA of Terrano

Karst of the Gorizia province: Sagrado city (GO). The landscape is typical of the Karst; arid and rocky soil with a reduced stratum of red sand, but rich in iron and lime-stone. The area is constantly ventilated and influenced by the near sea.

Grape blend

100% Terrano

Info

Terrano belongs to the family of Refosco d'Istria. This wine has beneficial effects as a medicine for the iron contribution given the body as well as on the blood, in particular cases (childbirth delivery ecc.) or on some pathologies such as anaemia ecc. Well known for these effects since the Romans times with the name of *Pucinum*.

Consigli del produttore

The Grappa of Castelvecchio is obtained from distilling the marc of Terrano grapes. The particular acidity and pH of the grapes, together with the unique characteristics of the marc from which it originates, confers the grappa with smoothness and makes it uniquely digestible: the only one of its kind. The most classical and successful combination with grappa is definitely with dark chocolate, because contrary to wine, it is able to sustain the strong personality and high complexity of a food like chocolate.

Alcoholic content

45 vol%

Conservazione

We suggest to store it in a cool ambience.



50 cl.

