



Grappa di Maradea Bianca

Tenuta Iuzzolini

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| Type | Grappa |
| Origin | Limoncello, Calabria |
| Producer | Tenuta Iuzzolini Cirò |
| Expansion | 6 months in the bottle |
| Contents | 70 cl |
| Serving temperature | 16°C |
| Alcohol content | 40 % |
| Grape varieties | Gaglioppo 100 % |
| Article no | 70002700 |

Comments

Produced from fresh Magliocco marc, distilled in a water bath with the traditional copper steam boiler.

Pairing

After a meal or just to enjoy.

Tasting notes

On the nose floral notes reminiscent of elderberry, fragrant accents of white fruits with nuances of aromatic herbs. Soft and harmonious on the palate, with retronasal aromas that recall the elegant characteristics of the grapes from which this grappa is made.