



Grappa Le Diciotto Lune

Distilleria Marzadro

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| Type | Grappa |
| Origin | Italy, Trento |
| Producer | Distilleria Marzadro Nogaredo |
| Contents | 70 cl |
| Serving temperature | 16°C |
| Alcohol content | 41 % |
| Grape varieties | Chardonnay, Marzemino, Merlot, Moscato, Teroldego |
| Article no | 70207700 |

Comments

The Marzadro family, thanks to decades of experience in the ageing of eaux-de-vie, has released a special limited edition of its first Grappa Stravecchia. The Diciotto Lune is obtained by Bagnomaria distillation in a discontinuous still from marcs of the five Trentino grape varieties Marzemino, Teroldego, Merlot, Moscato and Chardonnay. The Riserva Anniversario is first aged for 18 months in small oak, cherry, ash and robinia barrels. This is followed by a further 18 months of ageing in cherry wood barrels. The additional refinement decisively highlights the contrast of wood and grappa, giving the traditional Le Diciotto Lune an ethereal fragrance and a round taste of accentuated cherry aromas. A fusion of sensations that offer a unique experience.

Pairing

After a meal or just to enjoy.

Tasting notes

Le Diciotto Lune imparts an ethereal scent and a round taste accented with cherry aromas. A fusion of sensory impressions that offer a unique experience.