

## “PRIMA GOCCIA” MMXVII GRAPPA DI AGLIANICO



NAME	PRIMA GOCCIA MMXVII
APPELLATION	Aglianico Grappa
VINE	100% Aglianico
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	4500
YELD PER HECTARE	60 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	First ten days of November
DISTILLATION	Discontinuous method with direct fire in submerged marc with copper still and manual processing.
AGING	At least 12 months in fine wood barrels and barriques
ALCOHOL CONTENT	40% vol
PACKAGING	0.50 L bottles
PROFILE	Inimitable grappa for its natural softness and complexity of bouquet: On the palate it is velvety with hints of black cherry and vanilla in a warm and enveloping mix. Temperatura ambiente
SERVING TEMPERATURE	Room temperature
SUGGESTED PAIRINGS	Dark chocolate 80%
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

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