



“PRIMA GOCCIA” MMXVII GRAPPA DI FALANGHINA

NAME	PRIMA GOCCIA MMXVII
APPELLATION	Falanghina Grappa
VINE	100 % Falanghina
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YELD PER HECTARE	120 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	End of November
DISTILLATION	Discontinuous method with direct fire in submerged marc with alembic entirely in copper and entirely manual processing.
AGING	Steel containers
ALCOHOL CONTENT	40% vol
PACKAGING	0.50 L bottles
PROFILE	Grappa delicate and surprising for its aromatic impact, characterized by floral notes of lavender and chamomile, with pleasant hints of white musk. On the palate there is a velvety and full taste with a fruity and soft aftertaste.
SERVING TEMPERATURE	Ambient temperature in a controlled room
SUGGESTED PAIRINGS	Dry pastries
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

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