

Grappa di passito

Type

Grappa aged in oak

Grapes

Zibibbo (Alexandrian Muscat)

Bottles produced

1.000

Production area

Pantelleria

Ghirlanda and Montagnole Estates

Growing method

Low-growing Pantellerian bush vines

Terrain

Volcanic

Distillation

In continuous stills with particular attention to the separation of the heart of the distilled liquid; aged in oak barrels.

Alcoholic content

40% vol.

Serving temperature

16° - 18° C

Packaging

500 ml bottles, 6 per box

