Storica Riserva

Riserva Grappa
50% vol.

NY Intl Spirits Competition 2022
Bronze Winner

ITA 2020
Bronze Award

Falstaff 2019
90 Punkte

Raw material

Pomace

Ageing

At least 18 months in antique oak

Serving temperature

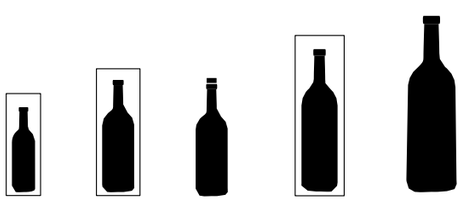
18°C

Distillation occurs in eight copper pot stills.
The use of low temperature direct steam (slightly higher than 100°C), blown into the base of the distillation stills, enables the extraction of volatile components from the pomace without damaging them, especially the aromatic ones.
After extensive selections to choose the best batches, ageing occurs in antique oak casks, a wood that although repeatedly reused, releases the characteristic amber colour.
Then a blend is made with grappas of different ageings, at least 18 months, some younger and others aged in wood for some years.
There always follows a careful refinement in stainless steel tanks.
Amber in colour, it fascinates with its distinct and sincere scents. The taste has a typical intensity, elegant in the length and fineness of its aromatic notes.

Our grappa aged in antique oak casks illuminates the glass with its amber colour. Distinct scents with immense variety and depth, tactile sensations that can be experienced only during the tasting of this aged distillate.



Sizes and packaging



10x
5cl 50cl

Single package
pack of 10 single-shots
(5 ml each)
in a carton of 10 packets
(50 cl total)

