

Grappa Magari

Distillation Process

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. The spirit is then aged for just the right amount of time in barrel to add texture and give the distinctive warm caramel hue. At the start of this process, the Grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the Grappa to the alcohol level indicated on the label.

Characteristics

A full, floral nose with accents of resin. Well balanced, good structure; a Grappa with a good line of development, from the nose to its intense finish.

Serving Suggestion

Enjoy in the classic way after a meal as the perfect digestivo.

Grapes
Merlot
Cabernet Sauvignon
Cabernet Franc

Winery
Ca' Marcanda,
Tuscany

Alcohol by volume
45%

