

la Viarte

## GRAPPA TAZZELENGHE

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It is limpid and crystal clear. The nose is concentrated with fragrant, upfront varietal aromas.

In the mouth it is balanced with nicely persistent flavours.

### VARIETY

At the base there are the ripe grapes of our rare and precious Tazzelenghe. The fresh, moist pomace is collected and left to ferment until distillation

### ARTISANAL DISTILLATION

Distillation is carried out in traditional discontinuous eight copper pot stills. A flow of steam is blown into the pot to extract the varietal volatile aromatic substances from the pomace. The alcoholic vapour passes through the distillation column, which enables the concentration of the aromas. It then flows into a coil immersed in cold water where the aromas are condensed. Cold filtration is carried out to preserve the aromas

### First Vintage

2018

### Note

Serve in small tulip-shaped grappa glasses at 10-12°C

### ALCOHOL CONTENT

40% vol.

### BOTTLING

0.50 cl bottle



Az. Agr. La Viarte

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