



Vini&Cantine

Technical schedule

Grappa Barrique



<i>name</i>	Goccia delle Cave
<i>classification</i>	Grappa di Bianchello
<i>grapes</i>	Selected 100% Bianchello grape's marc

Testing notes

<i>colour</i>	amber yellow
<i>perfume</i>	dry, intense
<i>taste</i>	dry, fairly soft
<i>alcoholic content</i>	45% vol.

Production area

<i>location</i>	from grape's marc coming from the hills of Montemaggiore al Metauro
<i>altimetry</i>	100-200 m. s.l.
<i>ground</i>	medium-textured

Distillation method & ageing

<i>distillation</i>	discontinuous method steamed
<i>ageing</i>	in small acacia wood barrels for 16 months