



Vini&Cantine

Technical schedule

# Grappa Bianca



<i>name</i>	Grappa
<i>classification</i>	Grappa di Bianchello
<i>grapes</i>	Marc from 100% Bianchello grapes

## *Tasting notes*

<i>colour</i>	white
<i>perfume</i>	typical and intense
<i>taste</i>	soft
<i>alcoholic content</i>	40% vol.

## *Productin 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 stainless steel barrels for 4 months