ST. MAGDALENA GRAN RISERVA EXTRA

GRAPPA

5513



30 years ago we started distilling the grapes from the winegrowers of the St. Magdalena area separately into a grappa of rare quality. Among the many vintages, the 2015 vintage was of exceptional quality. We've therefore determined part of the production from this vintage for a long maturation in French oak casks in order to offer the many lovers of our Grappa St. Magdalena barrique a highlight as a limited edition. After more than 60 months of aging in French oak barrels, this extraordinary grappa presents itself with nuances of orange, spices, candied fruits and a velvety soft finish.
Limited edition.

Aging: at least 60 months in French oak casks

Recommendation for enjoyment:
A grappa for meditation that can be enjoyed with a cigar or after a festive meal.

Serving temperature:
16-18° C

Size
500ml

Alcohol content
40%