



CANTINA
SAN GIORGIO
Monferrato



GRAPPA DI GRIGNOLINO

After vinification we entrust our marcs to an historical distillery of the Casale area. They obtain the grappa, which you can find in our firm.

The bunch of grapes is destemmed and the fresh marc is sent to the distillery for the accelerated fermentation, in order to get the best perfumes and aromas.

The discontinuous method distillation occurs in six traditional copper stills, with direct steam and low pressure. This preserves the aromatic features of the fresh distilled marcs and its transfer to the distillate.

Strong grappa, in full harmony with the wine from which the marcs derive.

Raw material

100% marc of Grignolino.

Sensory analysis

Colorless, clear and crystalline. Strong, dry and hard with a persisting finish. Very pronounced and penetrating perfume with intense, clean and pleasant aromas of pear and peach. The sharpness of alcohol is very slight.

Alcoholic content

42% vol.