



# RUSSO

## GRAPPA AGLIANICO



Grappa is a uniquely Italian drink. Traditionally, made from pomace, the discarded grape seeds, stalks, and stems that are a by-product of the winemaking process. Grappa has been around since the Middle Ages.

Grappa is traditionally served chilled, in small glasses, and served after the meal, as the Italians believe that it aids digestion. Correctly, Grappa should be swirled gently in the glass and then brought to your nose before tasting. It is then tasted in small sips. In Italy, Grappa is also added to espresso to make a "Café Corretto," a popular after-dinner concoction.

Grappa Aglianico is distilled from pomace (min. 75% by weight) and dregs (max. 25% by weight) of Aglianico, from suitable areas, and selected when pressing.

Nose characteristics are a fresh, fragrant Grappa, with hints of black currant and light, spicy, and balsamic notes. Sweet and smooth with a particularly fruity flavour. Crystal clear with absolutely no suspended particulates or turbidity.



SKU +12328 40%AVV 6 x 500ml GLS Non Listed  
Wholesale: \$29.62 GLS Retail: \$35.49

\*Prices subject to change without notice and do not include taxes or bottle deposit.



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