



RUSSO

GRAPPA PIEDIROSSO



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 made by the distillation of marcs (minimum 75% by weight) and dregs (maximum 25% by weight) of Piedirocco grapes coming from a qualified area and selected before being pressed.

Grappa Piedirocco is finely balsamic with fruity notes of blackberry, spicy blackcurrant and black pepper with a hint of sage or eucalyptus. The taste is round and enveloping to the palate, with a slight hint of resin.

The appearance shows limpidity crystalline, with a complete absence of suspended particles or turbidity.

SKU +135996 40%A/V 6 x 500ml GLS Non Listed

Wholesale: \$29.55 GLS Retail: \$34.79

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



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