



COLUTTA

Grappa di Friulana

Grapes variety:
Friulano

Alcoholic content
40%

Oenology historians relate that way back in time, out on the countryside, after crushing and vinifying the grapes, the master would share the product with the farmers working for him: the owner would get the wine and the workers would receive the grapes marc, from which to press the first light wine. But that was not the end of it! There were those who would press the marc even more to obtain a strong and robust "grappa". For years and years the production of grappa, a typical Italian liquor, remained a traditional farmer custom, until a small group of "grappaioli" (grappa distillers) transformed it into a modern, refined product, the result of great professionalism. Grappas were then distilled from monovine species, which obligated the wine-maker to select and respect the marcs, keeping them fresh and rich of must and finally, without pressing them, deliver them with extreme care to the "grappaiolo" (grappa distiller).



LQ112 - Grappa di Friulana
1 x 500ml

Friuli

