

NEGRONI

ANTICA DISTILLERIA

Grappa Reale Riserva 10 anni Decanter

Color:
golden brown.

Bouquet:
spicy and strong.

Taste:
warming and smooth.

Alcohol content:
42% vol.

The “Grappa Reale Riserva 10 anni Decanter” is obtained by selecting the best grapes from the hills of Marca Trevigiana, to the north of Venice. The slow rigorously controlled distillation occurs thanks to the ancient system of small copper steam boilers according to the best venetian tradition. Subsequently, this grappa matures for at least 10 years in rare wooden barrels, thus acquiring a complexity that only time is able to provide. Subtlety and elegance are the unmistakable characteristics of this “Riserva” that we proudly introduce for the appreciation of our valued customers.

