

# GRAPPA DI LUGANA INVECCHIATA

BARRIQUE-AGED GRAPPA

  
**Pilandro**®

Our Grappa di Lugana Invecchiata is made from Lugana del Garda marc and is aged for two years in French barrique barrels, which give this grappa its characteristic amber color and its sophisticated flavor that is rich with personality.

Serve at a temperature of 15-18°C (59-64,4°F)

Pairings:



Available formats



## DESCRIPTION

### AROMA:

Rich, pervasive and with great character. A symphony of sensations featuring aromas of ripe fruit, blackcurrant, apricot, cacao, and vanilla

### FLAVOR:

A full, sophisticated flavor that backs up the spirit's nose

ALCOHOL CONTENT: 45%

PILANDRO WINE SHOP

Località Pilandro, 1 (Uscita A4 Sirmione)  
25015 Desenzano d/G (BS) Italy - T.: +39 030 991 0363  
info@pilandro.com

[www.pilandro.com](http://www.pilandro.com)