

GRAPPA CLASSICA

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

One of the Quaglia's most traditional products, the Grappa Classica started to be bottled by the family at the beginning of the 1900's and is now the epitome of classic grappa from a century ago. This outstanding example is produced from a mixture of the grape marc from vineyards in the Piemonte hills, and aged for at least six months in stainless steel tanks.

Tasting Notes

The Grappa Classica is clear and crystalline with intense and enveloping floral and dried fruit aromas on the nose. On the palate, the alcoholic potency is evident, without being aggressive and overbearing. The flavours are still very much the protagonist on the palate; wild rose and raisins are particularly decipherable and the round, soft structure makes way for a beautifully long finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0009	Grappa Classica	Barbera Grignolino Dolcetto	NV	40.0%	Stopper	6x0.70lt	No	No	No	No