

#### Production Technique

This extra-aged grappa, with its captivating amber colour, is obtained from marc distilled using a discontinuous (batch) system, employing valuable copper stills.

Aged in French oak barrels for 18 months. This extra-aged grappa, with its captivating amber colour, is obtained from marc distilled using a discontinuous (batch) system, employing valuable copper stills. It rests in casks made from different woods, which enhance the bouquet with vanilla and floral notes.



#### Tasting Notes

Alba Antica is a Venetian reserve grappa with a long-standing tradition. It has an intense amber colour and a broad, sensual bouquet, with notes of cinnamon, sultanas, vanilla and tobacco. On the palate it is harmonious, smooth and rounded, with a long, pleasant finish.

Soft and harmonious on the palate, it is the ideal conclusion to any convivial gathering.

Serve at 15–18 °C

**45% Vol.**  
**Bottle format:** 0,50 l