



Production Technique

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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