



I C A R P I N I



cinquantagradi

GRAPPA
TIMORASSO

Cinquantagradi is a Grappa obtained through the distillation of Timorasso grape pomace. Using a copper still and researching the best conditions to favor the enrichment of flavor and aromas while maintaining an alcohol concentration of 50 degrees. The very slow process requires accuracy, patience and wisdom, to give birth to this precious spirit. It instantly distinguishes itself by purity, intensity and embracing flavors, gifting an unmatched experience. Tasting this Grappa opens us up an endless world of aromas, essences and flavors that reside in the deep soul of Timorasso. The sip is full of alcohol, but never burning, very dry and mellow.

Produced only in one day, each year, an extreme cold winter night is chosen, it's my tribute to Grappa, a noble Italian tradition in spirits, able to reach the greatest of the heights. I enjoy to pour it into the glass to both experienced and new drinkers, because Cinquantagradi will surprise them all.

Vintage: 2012

Vol: 50%

Production: 200 bts.

Variety: Timorasso

