

Grappa di Moscato

fior d'arancio



Soft and convincing. This is a grappa of great olfactory intensity, pleasingly fragrant and harmonious to the palate.

From the particular perfume of moscato, accompanied by the delicate hint of orange peelings and rose petals, this grappa unleashes its best in the elegant persistence and aftertaste, which make it interesting if served fresh, even during the summer.

With this grappa, the Distilleria Fratelli Brunello continues along the road of promoting and safeguarding local historical vines. It is obtained from distillation of the marc of the vine that bears the same name, which dates back to about 1300, when the poet Francesco Petrarca tasted it and cited it in his writings, calling it "moscato Sirio".

Until halfway through the last century, it was successfully cultivated in the area of the Euganean Hills, and was called "moscato arancio", but due to problems related to its late maturation, its cultivation was almost completely abandoned.

Only the constancy and passion of a few small producers saved it from extinction, and it was awarded as Italy's best aromatic grappa in the competition "Alembic of Garda 2000".

Serve in tulip-shaped glasses at a temperature between 8° and 15°C.

Alcohol content: 43% vol.

Bottle: 50 cl. numbered by hand with the year of production