

STELLE DAL CIELO GRAPPA DI VERDICCHIO



A refined, essential grappa, born from noble grapes and meticulous distillation. In its white version, it is the purest expression of Verdicchio; in the aged version, it reveals warm and enveloping nuances.



Origin

Region: Marche - Distilled in Piedmont

Area: Castelli di Jesi (Ancona) – estate-grown

pomace



White Version

Distillation Method: Discontinuous steam distillation in copper stills



Tasting Notes:

- · Color: Crystal clear and colorless
- · Aroma: Elegant, harmonious
- Taste: Soft and refined, with notes of undergrowth and fresh flowers



Aged Version

Distillation Method: Discontinuous steam distillation in copper stills



Aging: 12 months in wooden barrels



Tasting Notes:

- · Color: Clear amber yellow
- · Aroma: Elegant, complex and enveloping
- · Taste: Smooth, with hints of vanilla, cherry and fine woods



Suggested Pairings

Verdicchio Grappa is ideal for moments meditation. Excellent after a hearty meal or enjoyed alone during quiet reflection.



Technical Data

Alcohol: 40% vol

Serving Temperature: 8-12 °C (white) | 15-18 °C

(aged)