



Conte d'Attimis-Maniago

GRAPPA FRIULANA

Raw Materials

Produced with our finest fresh marc from white D.O.C. grapes.

Provenance of the grapes

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil.

Distillation

The distillation follows the antique distilling tradition, using a discontinuous system in original copper stills.

Sensory Characteristics:

Appearance:

white crystalline colour.

Aromatic profile:

pleasant, aromatic, very elegant, and intense with a strong and generous character.

Taste:

on the palate, the grappa has a soft and pleasant taste, characteristic of the Friulan grappas.

Bottles produced

Clear glass 700 ml. bottles, with natural no. 690 cork.

Analitical parameters

| | % Vol. | 50.00 |
|-------------------------------------|--------|-------|
| Effective alcohol content by volume | | |

