



50 cl

LEONE BIANCHI - GRAPPA ARTEMARSALA

In the territory where the most famous fortified wine in the world is born, Marsala could not, could not miss a grappa dedicated to this great wine. Casa Bianchi offer this grappa, where the distillation is followed by aging in centuries-old Marsala barrels.

Transformation factory: Marsala

Raw material: Pomace of multivigtigno grapes

Production method: preservation of the pomace using an exclusive technology aimed at preserving the richness of the aromas and the softness of the pomace until it is processed.

Production process: Alembic with continuous method, with particular attention to the separation of the “heart” of the distillate from the impurities.

Aging: aged in ex Marsala wine barrels, with the Soleras method, for about 18 months. The name “Artemarsala”; takes its name from the choice of these woods. These old botii which have mature woods and staves tempered by the passage of the noble Marsala wine give this grappa intense and floral aromas, with notes of licorice and cinnamon making it more robust.

Appearance: clear with amber tones given by contact with wood.

Aromatic profile: warm and persistent, enveloping with notes of toasting and vanilla.

Taste: intense, with aromas of fruity and spicy notes

Alcohol content: 42% vol.

Serving temperature: 18/20 degrees