



SEGNANA **ESTREMA**

It is obtained from a blend of white grape pomace from Trentino, which renders the grappa particularly fine and elegant, and red grape pomace (also from Trentino), which gives the distillate character and body, giving rise to a complex, well-balanced flavour on the palate. Maturation in stainless steel for at least a year makes the product rounder and harmonises its various components.

Enjoy it cool, at a temperature of 12-14°C (54-57°F), in a tulip-shaped glass.

50% vol.