



SEGNANA PINOT NERO

It is obtained exclusively from the pomace of Pinot Nero (Pinot Noir) grapes grown in Trentino, partly deriving from the production of Ferrari's rosé Trentodoc sparkling wines. The very brief time that occurs between obtaining the (both fresh and fermented) pomace and distillation allows Segnana's distillers to transfer into the grappa the typical taste sensations of Pinot Nero.

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

42% vol.