



SEGNANA **SOLERA COLLEZIONE** **INVECCHIATA**

Obtained from the pomace of grapes grown in Trentino, partly deriving from the production of Ferrari's sparkling wines, this grappa offers great complexity and elegance. A deep amber in colour, thanks to its long ageing in oak barrels, it is a blend that seduces you with its finesse and aromatic character. The biscuit-like and candied fruit notes are accompanied by delicate toasted and spicy sensations. Its refined mellowness on the palate gives way to an extraordinarily long finish.

Enjoy it at room temperature (18-20°C/64-68°F), preferably in a large "balloon" glass.

42% vol.