



SEGNANA

SOLERA DI SOLERA

INVECCHIATA

It is made from white grape pomace from Trentino, partly deriving from the production of Ferrari's sparkling wines, which gives this grappa its great elegance and finesse, as well as that of red grapes (also from Trentino), which adds body and character. An attractive amber in colour – obtained from long ageing in barrels of specially selected woods – Segnana's Solera di Solera grappa stands out with its extraordinary complexity, in which vanilla and citrus notes meld harmoniously with ethereal spicy hints. It seduces you with its mellowness and ingratiatingly full-flavoured style.

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

40% vol.