



SEGNANA **ALTO RILIEVO** **AGED IN** **SHERRY CASKS**

It is obtained from the pomace of various grape varieties, which give this grappa notable complexity and finesse. Aged in barrels from the Iberian Peninsula that were previously used for the production of Sherry, it displays a vinous nose, reminiscent of candied fruits. Its deep amber colour, deriving from its long sojourn in wood, acts as a prelude to a mellow, velvety flavour and persistent aromatic sensations.

Enjoy it at room temperature (16-18°C/61-64°F), preferably in a large “balloon” glass.

40% vol.