



THE BEST
DREAMS ARE
BORN UNDER
THE SHADOW
OF A GREAT
TREE

AQUA VITAE

GRAPPA FROM
PROSECCO

Soil

Boulder clay mixture of glacial origins

Climate

Pre-alpine cool temperate climate
with average precipitation of 1250 mm/year

Distillation

Grappa is obtained through the distillation
of pomace which gave rise to our Prosecco.
Distillation is carried out in small discontinuous
copper pot stills.

Alcohol 40% vol.

Description

Delicate evolved notes of flowers and fruit
characteristic of the pomace of origin.
The palate is elegant and balanced, thanks
to a slow distillation respecting the raw material.
Graceful and elegant, with a pleasant bouquet
and taste profile.

Packing

0.70 L single bottle branded box

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