

## JANNAMICO

GRAPPA DI MONTEPULCIANO D'ABRUZZO

Obtained with steam distillation of selected Montepulciano d'Abruzzo. The pomace is selected immediately after pressing and transported back to the distillery so all the flavours are still fresh and intense. After the fermentation with sugars is completed, it is distilled. Grappa is typically served as a digestif following a meal. Traditionally, it is served in neat at 50F or alongside coffe. Alc. 40% by Vol.



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