

LIGARA
GRAPPA DI VERDICCHIO



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Vineyards

Growing area: Marche, province of Ancona.

Location: all the vineyards are selected in the "Classico" Verdicchio dei Castelli di Jesi production area.

Age: 8-30 years.

Soils: marine alluvial sedimentary origin with a predominance of clay and sand.

Aspect and elevation: 250-400 m.

Varieties and growing practices

Grapes: Verdicchio.

Training system: guyot and arched cane.

Vineyard density: 1.700-3.000 vines per hectare.

Yield: 9-12 t. of grapes per hectare.

Distillation

Grappa obtained from a fine distillation of marc from only Verdicchio grapes carefully selected on the basis of their degree of ripeness, freshness and aromatic content. Produced according to tradition, with double steam distillation on copper pots, in order to enhance the typical aromas of Verdicchio.

*The **Collesi Distillery** is located in Apecchio, in the Appennine mountains of the Marche region, at an altitude of 700 m. above sea level, one of the few which work where humidity is very low, where the range between night and day temperature is marked and where the use of the mountain spring water is permitted thanks to its' absolute purity. Traditional working methods go hand in hand with the latest production technology.*

Tasting notes

Appearance: colourless and bright.

Bouquet: intense and persistent, with floral scents typical of the grape.

Palate: soft, dry and elegant flavor. In the mouth it re-proposes the typical varietal aromas of Verdicchio.

Alcohol

40,00 % Vol.

Bottle size

0,70 lt.