



TORRE A CENAIA
ANTICA TENUTA **PITTI**

GRAPPA ROBERT **PITTI**

INVECCHIATA 12 MESI

ROBERT PITTI GRAPPA IS THE RESULT OF THE DISTILLATION OF OUR BEST TORRE A CENAIA POMACE. AGING FOR TWELVE MONTHS IN SLAVONIAN OAK BARRELS GIVES THIS DISTILLATE PARTICULARLY INTENSE AROMAS WITH PLEASANT HINTS OF VANILLA AND TOASTED WOOD.



DISTILLATION METHOD

Distilled in steam flow with continuous alambic.

AGEING

In Slavonian oak wood for 12 months.

ASPECT

Intense straw yellow color perfectly transparent.

OLFACTORY SENSATIONS

Great harmony, the elegance of floral and fruity aromas are surrounded by delicate hints of wood and vanilla.

TASTE SENSATIONS

Great balance of flavors.

AFTERTASTE SENSATIONS

Bouquet in perfect harmony with the olfactory sensations felt.

ALCOHOL

40% vol

SERVICE TEMPERATURE

17° C

SIZE

700 ml