



BOTTEGABIANCO

Grappa Morbida

Made from a blend of Glera and Pinot grapes from the best producing areas of Northeast Italy. The marcs used for this grappa are fermented in steam stills and left to rest for 6 months in the steel barrels. The result is a delicate grappa of intense aroma and harmonious profile.

Tasting notes

Color

Crystal-clear

Aroma

Fresh grapes, apple, pear, wild flowers

Taste

Full bodied yet harmonious

Finish

Strong, with intense fruit notes

Bottega Distillery The Distelleria Bottega was founded in 1977 by Rosina and Aldo Bottega. It is one of the most renowned distilleries in Italy, using environmentally conscious methods of production such as geothermal conditioning, thermal energy generated by biomass, and ecological packaging.

