

Mjère.

Classic Negroamaro Grappa

Distilled by the friend Bruno Pilzer, one of the most qualified Italian distillers, with the classic discontinuous bain marie still, the Mjere' Grappa is produced just during best years, when marcs obtained with Negroamaro grapes are rich in scent, juice and colours, necessary elements to obtain a product of high quality. The slow distillation has given to this grappa a precise scent but balanced which expresses the freshness of its marcs.

The taste is clear and intense, typical of red marcs.

It may be drunk at room temperature.

