



ROCCA di CASTAGNOLI  
dal 1730

# GRAPPA LA STELLA



**DISTILLATION METHOD** : steam distilled with a continuous still. The procedure involves a first dealcoholization process and subsequent purification of the 'flemma' (raw alcohol) obtained.

**NOTES** : Stored in oak wood for 4 months.

**ALCOHOL CONTENT** : 42% ABV.

**VISUAL APPEARANCE** : straw-yellow, completely transparent.

**NOSE** : Very harmonious, with balanced aromas split between elegant floral and fruity scents and delicate hints of vanilla.

**TASTE** : Very harmonious.

**AFTERTASTE** : The bouquet perfectly matches the nose.

**SERVING TEMPERATURE** : 17°C.

**RECOMMENDED GLASS** : medium-sized crystal tulip.



TENUTE CALÌ  
*vini e relais*

  
**graffetta**  
SICILIA



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**M**  
POGGIO  
MAESTRINO